

Cederberg Cabernet Sauvignon 2017

High altitude cabernet vineyards that have a longer ripening period give rise to this phenomenal wine. Loads of blackcurrants with cedar wood

undertones on the nose with a hint of smokiness and tobacco leaf, creating a complex wine. Good integration of oak with a velvety finish on the palate. A prime example of a well-crafted South African Cabernet Sauvignon.

variety: Cabernet Sauvignon | 100% Cabernet Sauvignon

winery: Cederberg Cellar
winemaker: David Nieuwoudt
wine of origin: Cederberg

analysis: alc:14 % vol rs:3.4 g/l pH:3.5 ta:6.0 g/l type:Red style:Dry body:Full taste:Fragrant wooded

pack: Bottle size: 750ml closure: Cork

SAWi Awards '17 - Top Ranking Cabernet Sauvignon: 15th Position

IWSC '18: Silver – 2016 vintage HK IWSC '18: Silver – 2016 vintage

Platter's SA Wine Guide '19: 4 Stars – 2016 vintage

Veritas '18: Silver – 2016 vintage Tim Atkin '18: 92 – 2016 vintage

Concours International des Cabernets '18: Gold – 2016 vintage Concours Mondial de Bruxelles '18: Silver – 2016 vintage Decanter World Wine Awards '18: Silver – 2016 vintage

Platter's Wine Guide '18: 4 stars – 2015 vintage

Veritas '17: Gold – 2015 vintage Tim Atkin '17: 92 points – 2015 vintage

Old Mutual Trophy Wine Show '17: Silver – 2015 vintage

NWC/Top 100 SA Wines '17: Top 100/Double Platinum – 2015 vintage

Veritas '16: Bronze – 2015 vintage Veritas '16: Bronze – 2014 vintage

Wine Spectator Review '16: 88 points – 2013 vintage Wine Spectator Review '16: 88 points – 2012 vintage NWC/Top 100 SA '16: Top 100/Double Gold – 2014 vintage

ageing: Optimum drinking time: 4 - 8 years

in the vineyard: Facing: South west Soil types: Red Slate and Hutton

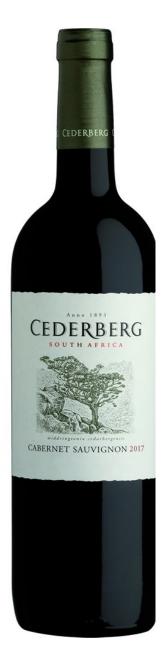
Age of vines: 20 years Vineyard area: 7.5 ha Yield per hectare: 5.5 t/ha Trellised: Extended 6 wire Perold Irrigation: Supplementary

Clone: 163C (Scleipp), CS46, 32, 27 on Richter 99

about the harvest: Harvest date: 1 March - 14 March 2017.

Degree balling at harvest: Early morning hand harvested at 25.5°B

in the cellar: Vinification: 15% juice bleeding directly after crush, cold maceration for 2 days, pump over every 6 hours, 2 - 3 punch downs during peak fermentation, maximum temperature 28°C, 14 days extended skin maceration; Barrel maturation: Medium and medium plus toast 225l barrels used, combination of tight and medium grain oak for 15 months, 1st fill 60%, 2nd fill 40%



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