

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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