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Cederberg Five Generations Cabernet Sauvignon 2017

A premium wine in the Cederberg range, only 5 600 bottles produced every year. The 18 months of maturation in new French oak has intensified the rich aromas of blackcurrant and cassis, layered with decadent dark chocolate and cherry tobacco. A velvety texture that lingers on the palate with a distinct blackcurrant aftertaste. A ripe tannin structure from the grapes hanging up to 18 days longer in the vineyard, gives this wine the potential to mature for many years to come.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.6 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi Awards '18 - Platinum: 100 points
Platter's SA Wine Guide '20: 4.5 – 2017 vintage
IWSC '19: Silver – 2017 vintage
Tim Atkin '19 Report: 93 points – 2017 vintage
IWSC '19: Silver – 2017 vintage
Old Mutual Wine Trophy '19: Bronze – 2016 vintage
Decanter World Wine Awards '19: Silver – 2016 vintage
Prescient Cabernet Sauvignon Report '19: 90 points – 2016 vintage
SAWi Awards '17 - Top Ranking Cabernet Sauvignon: 24th Position
IWSC '18: Silver – 2016 vintage
Platter's SA Wine Guide '19: 4.5 Stars – 2016 vintage
Six Nations Wine Challenge '18: Double Gold – 2016 vintage
Veritas '18: Silver – 2016 vintage
Tim Atkin '18: 93 – 2016 vintage
Cederberg and Lambertsbaai Wards Terroir Awards '18: Top Cabernet Sauvignon – 2016 vintage
Concours International des Cabernets '18: Gold – 2016 vintage
Concours International des Cabernets '18: Gold – 2015 vintage
Platter's SA Wine Guide '18: 4.5 stars – 2015 vintage
Old Mutual Wine Trophy Awards 2020 - Top 10

ageing : Optimum drinking time: 5 - 12 years

in the vineyard : Facing: South-west
Soil types: Glenrosa / Red slate
Age of vines: 19 years, Cederberg ward
Vineyard area: 6.9 ha
Yield per hectare: 6 t/ha
Trellised: Extended Perold
Irrigation: Supplementary
Clone: CS 46 on Richter 99

about the harvest: Harvest date: 1 March - 14 March 2017
Degree balling at harvest: 25.0°B

in the cellar : Cold soak for 2 days before inoculation with selected yeast, a combination of punch down and pump over every 4-6 hours not exceeding 28°C, extended skin contact for 18 days; Barrel maturation: 100% New French oak 225l barrels for 18 months, medium and medium plus toast medium and tight grain.

Cederberg Cellar

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