

## Cederberg Cabernet Sauvignon 2018

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

2021 Michelangelo International Wine & Spirits Awards - Gold  
2018 SAWi Awards - Platinum/100 Points

**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%



### Cederberg Cellar

Cederberg

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