

Cederberg Longavi Cabernet Sauvignon 2017

An intense Cabernet sauvignon with dark fruit, blue berry, tobacco and balsamic notes. Ripe tannin structure with long lasting flavours of dark fruit.

A rich tomato pasta with a strong strong cheese sauce. Matured beef with berry of cheese sauce, Rich game bird stew.

Cheese: Older Cheddars, but Smoked gouda and asiago and Parmigiano-Reggiano.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt & Julio Bouchon

wine of origin : Elim

analysis : alc : 13.6 % vol rs : 3 g/l pH : 3.45 ta : 5.9 g/l

type : Red **style :** Dry **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : 1 - 3 years after release

Crafted from a premium selected vineyard parcel in the Valley of Maule. A true expression of cool-climate terroir with a breathtaking intensity and richness. Deep and intense red, with dark fruit and blueberries. Great structure with ripe tannins and good acidity that bring freshness and a long finish.

in the vineyard : Soil types: Aluvial soil, with high percent of gravels

Planted: Maule Valley on Mingre Estate

Yield per hectare: 8 ton/h

Trellised: Perold system

Irrigation: Dry Land

Harvest date: 15 March 2017

about the harvest:

Grapes are all hand-picked.

in the cellar : Cold maceration of Cabernet sauvignon grapes for four days at 8°C.

Aerated pump overs twice a day during fermentation. Ten days of extended skin maceration. A total of 12 months of barrel maturation in 300L French oak barrels. 25% 1st fill, 25% 2nd Fill, 25% 3rd fill and 25% 4th fill barrels used. Cold maceration for 4 days at 8°C. Aerated pump overs during fermentation. 10 days extended skin maceration.



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