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# Cederberg Five Generations Cabernet Sauvignon 2019

A wine of stature, the Cabernet Sauvignon shows a beautiful combination of blackcurrant and plums with subtle hints of cedar wood and clove spice. A wine rich in flavour with a ripe tannin structure that has velvet finish on palate.

Whatever we suggest: choose the best and most pure on the shelves of your local grocer. Steak – with a little fat. Juicy lamb – not too rich. Home cooked berry sauce with a little cream. Ostrich steaks and beef liver or beef dominated stews.

Cheese: The matured ones and not the bulk kind: beaufort, gouda, cheddar, double Gloucester, older Amsterdam and stilton.




**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon
**winery :** Cederberg Cellar
**winemaker :** David Nieuwoudt
**wine of origin :** Cederberg
**analysis :** **alc :** 13.5 % vol **rs :** 3.3 g/l **pH :** 3.52 **ta :** 6.1 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

2022 Decanter Wine Awards - Gold / 96 Points

**ageing :** 5 -9 years.

Since making Cederberg their home in 1893, the Nieuwoudt family have cultivated and protected the unforgiving, but beautiful Cederberg region. The Nieuwoudt Five Generation range showcases the best of the Cederberg. A premium wine in the Cederberg range, with only 5600 bottles produced every year.

**in the vineyard :** Facing: South-west
Soil types: Glenrosa / Red slate
Age: 12.7 ha: 6.89 ha = 17 years and 5.8 ha = 6 years
Planted: 14.75 ha
Yield per hectare: 6 t/ha
Trellised: Extended Perold
Irrigation: Supplementary
Clone: CS 46 on Richter 99
Harvest Date: 14 March - 27 March 2019

**about the harvest:** Grapes are hand harvested at 24.5 – 25.0 balling.

**in the cellar :** Cold soak for two days before it is inoculated with yeast. During fermentation colour/flavour extraction takes place with regular pump-overs every six hours along with two to three manual punch downs of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation a further 14-18 days of extended skin maceration takes place before pressing and barrelling in 225L French oak. Malolactic fermentation is completed in barrel and maturation is over 18 months. A premium selection of only 21 barrels. 100% 1st fill barrel only of tight and medium grain with medium and medium-plus toasting.

# Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com