

Cederberg Cabernet Sauvignon 2019

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.

Well integrated oak with a ripe tannin structure on the palate and a smooth finish.

Steak! Slightly fatter steak and richer lamb – not too much fat. A light berry sauce will do the thing. Ostrich, kidneys, liver and beef stews will all be fine. Cheese: A beaufort, REAL gouda, younger cheddars, double Gloucester, older amsterdammer and stilton on your cheese board will just be fine.

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 : 3.5 ta : 5.9 g/l

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

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

2022 Platter's Wine Guide - 4½ Stars

2022 Michelangelo Awards - Double Gold

in the vineyard : With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters. High altitude Cabernet vineyards that have a longer ripening period give rise to this phenomenal wine.



Cederberg Cellar

Cederberg

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