

Cederberg Cabernet Sauvignon 2020

Cederberg Cabernet Sauvignon 2020 has a deep, dark, dense colour with only a hint of a paling rim. The nose greets with blackcurrants and plump black cherries with a distinctive dusty, herbaceous note so typical of the refined taste profile of this high-altitude Cabernet Sauvignon vineyard. On the palate, the dark fruit lingers with a vibrancy which gives way to smooth, chalky tannins and a lingering aftertaste.

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

2023 Michelangelo Awards - Double Gold

2023 Decanter Awards - Silver

2023 Investec Trophy Wine Show - Silver

2023 Tim Atkin SA Special Report - 92 points

2023 Platter's Wine Guide - 4.5 Stars

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

in the cellar : Grapes are hand-harvested at 24.5–25.5°B and cold soaked for two days before being inoculated with yeast. During fermentation, colour/flavour extraction takes place with regular pumpovers every six hours along with two to three manual punchdowns of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation, a further 10 to 14 days of extended skin maceration takes place before pressing and transferring into 225l French oak barrels. Malolactic fermentation is completed in barrel and maturation is over 15 months in 40% 1st fill, 45% 2nd fill and 15% 3rd fill tight-and medium-grain oak barrels with medium and medium-plus toasting.



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Cederberg

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