

## Cederberg Cabernet Sauvignon 2021

Following on from the award-winning 2020 vintage, the 2021 Cederberg Cabernet Sauvignon exhibits brilliant dark, brooding fruit, plump black cherries and black fruit pastilles on the nose. The fruit comes through on the palate in layers of vibrancy and complexity, impressive for such a youthful wine. The palate is succulent, with the fruit and subtle wood treatment creating a superb silky mouthfeel, chalky tannins and a lingering aftertaste. This is a fine, cool-climate Cabernet Sauvignon that is drinking beautifully now but will improve with grace and elegance over a few years in the bottle

As a food-pairing partner, Cabernet Sauvignon wants to be king. Due to its high tannin structure, keeping it simple is recommended. It remains the very best partner for a juicy rump steak, preferably cooked 'rare' and straight off the grill, or a roast leg of lamb with rosemary. Also pairs brilliantly with hard aged cheeses such as parmesan or vintage cheddar. If you keep it simple, Cabernet will keep the chef's crown on your head.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 14 % vol rs : 3.3 g/l pH : 3.52 ta : 6 g/l

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

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

2024 Veritas Awards - Gold

2024 Tim Atkin SA Special Report - 91 Points

2024 IWSC - Silver

**ageing :** 3-6 years

Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines is situated at 1 036 metres above sea level in a virus-free growing area. Consequently, 250 kilometres from Cape Town you will find the highest wine farm in the Western Cape. The climate is described as cool continental. In summer, expect a dramatic temperature drop at night; and, in winter, snow-capped mountains

**in the vineyard :** Facing: South-west

Soil types: Red slate and hutton

Age: 6.9 ha = average age of 18 years and 5.9ha = average age of 7 years

Planted: 12.71 ha

Yield per hectare: 6-7 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

Clone: 163C (Scleipp), CS46, 32 and 27 on Richter 99

Harvest date: 23-30 March 2021

**about the harvest:** Grapes are hand-harvested at 24.5-25.5 °B, then cold soaked for two days and inoculated with yeast

**in the cellar :** During fermentation, colour/flavour extraction takes place with regular pumpovers every six hours and two/three manual punchdowns. A maximum temperature of 27 °C is reached. Fermentation completed, 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. 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.



# Cederberg Cellar

Cederberg

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