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Cederberg Five Generations Cabernet Sauvignon 2022



Inky plum-black in the glass, this flagship Cabernet Sauvignon by Cederberg Wines opens with an opulent nose of ripe blackcurrant, black cherry and savoury black olive, layered with cedar, mocha and dark chocolate. The palate is plush and powerful – rich in black fruit and pastille intensity – yet finely balanced by fresh acidity and sculpted, chalky tannins. A wine of stature and precision, with the structure to age gracefully for over a decade. Already drinking beautifully, it's a compelling expression of high-altitude, cool-climate Cabernet Sauvignon.

With its depth and poise, this Cabernet calls for bold yet elegant fare. Serve it with dry-aged ribeye finished with rosemary salt, slow-roasted lamb shoulder, or earthy wild mushroom risotto with generous amounts of parmesan cheese. Its savoury edge also complements black olive tapenade. For cheese, try aged comté or mature gouda. Keep the flavours focused and layered.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 13.8 % vol **rs :** 4.4 g/l **pH :** 3.72 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Wine Enthusiast Magazine - 94 points
2026 Wine Spectator - 89 points
2026 Robert Parker Wine Advocate - 93 points
2025 Global Fine Wine Challenge - Judges Selection
2025 Decanter Awards - Silver

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 and red slate
Age: 6.89 ha – 20 years; 5.8 ha – 9 years
Planted: 12.7 ha
Yield per hectare: 6 t/ha
Trellised: Extended Perold
Irrigation: Supplementary
Clone: CS46 on Richter 99
Harvest date: 28 March – 30 April 2022

about the harvest: Grapes were hand-harvested at 24.5–25.0°B on 28 March – 30 April 2022.

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

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