

Cederberg Five Generations Cabernet Sauvignon 2022

This wine greets with an inky, dark velvety colour and an abundant nose with black pastilles, black cherries and ripe plums. Cedar box and pencil shavings speak of time spent in French oak barrels. This is classic cool-climate Cape Cabernet at its best – polished, with refined tannins and a long, persistent finish. Remarkably drinkable right now, but will reward for many years to come.

This Cabernet is quite single-minded when it comes to pairing due to its bold tannins demanding simpler meat dishes. However, this Cab is much more food friendly due to its silky tannins, so pair it with all your favourite red meat dishes. Think lazy-aged rump steak on the braai or whole roasted fillet with a rosemary and olive oil basting. Alternatively, try large black mushrooms simply grilled to pick up the wood-smoke flavours or a fluffy baked potato filled with flash-fried exotic mushrooms seasoned with fresh thyme to elevate your meat-free Monday

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

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 – 19 years; 5.8 ha – 8 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 2021

about the harvest: Grapes are hand-harvested at 24.5–25.0°B and cold soaked for two days before being inoculated with yeast.

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.



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