

## Cederberg Cabernet Sauvignon 2022

Deep ruby-garnet in colour, the Cederberg Cabernet Sauvignon 2022 opens with lifted aromatics of plums, blackcurrant, ripe cherry and a hint of violet framed by subtle spice. The palate is vivid and poised, revealing pure fruit expression, silky yet structured tannins, and refreshing acidity. Layers of dark berry and gentle oak unfold with clarity and finesse. A polished, cool-climate Cabernet with the balance to age gracefully – yet already irresistibly drinkable. A persuasive wine that could convert even the most hesitant Cabernet drinker.

This elegant Cabernet Sauvignon pairs effortlessly with flavourful, uncomplicated dishes. Try it with rare grilled rump steak with rosemary and a touch of salt, or slow-roasted lamb. It's also excellent alongside thyme and black pepper-crusted beef fillet or a lentil and mushroom shepherd's pie. Aged hard cheeses such as parmigiano reggiano or mature cheddar highlight its depth.

Avoid creamy sauces, tomatoes, or overly spiced dishes. This wine rewards simplicity with grace.

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

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 14.73 % vol    rs : 3 g/l    pH : 3.65    ta : 6.2 g/l

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

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

2026 Decanter Awards - Silver

2024 Michelangelo Awards - Double Gold

**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 19 years and 5.9ha = average age of 8 years

Planted: 12.71 ha

Yield per hectare: 6-7 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

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

Harvest date: 28 March – 30 April 2022

**about the harvest:** Grapes were hand-harvested at 24.5–25.5 °B between 28 March and 30 April 2022.

**in the cellar :** Grapes are hand-harvested at 24.5–25.5 °B, then cold soaked for two days and inoculated with yeast. 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 24% 1st fill, 40% 2nd fill and 36% 3rd fill tight- and medium-grain oak barrels with medium and medium-plus toasting.



## Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

