wine.co.za
easiest way to buy wine

Cederberg Five Generations Cabernet Sauvignon 2023



Deep garnet in colour, Cederberg Five Generations Cabernet Sauvignon 2023 reveals brooding aromas of cassis, blackcurrant, dark plum, cedar and subtle herbaceous notes. The palate is powerful with impressive concentration, supported by fine, powdery tannins and vibrant natural acidity. The finish is long, refined and contemplative. Whilst already approachable, decanting before serving is recommended.

Brilliant with roast sirloin, grilled ribeye or slow-roasted lamb shanks, this flagship Cabernet Sauvignon's refined, powdery tannins gently bind with the proteins in the meat, creating a softer, more harmonious palate, while its vibrant acidity keeps every mouthful beautifully balanced. Try Greek-style lamb chops or oven-baked vegetables with fresh rosemary amplifying the wine's subtle herbaceous character.

Avoid spicy or tomato-based sauces, which can overshadow the wine's elegant fruit.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 13.5 % vol **rs :** 2.8 g/l **pH :** 3.46 **ta :** 6.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Decanter Awards - Gold
2026 Concours Mondial Bruxelles - Gold
2026 Platter's Wine Guide - 5 Stars

ageing : The wine will reward patient cellaring over the next decade or more.

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. Named in honour of five generations of the Nieuwoudt family, Five Generations Cabernet Sauvignon 2023 is the flagship of the Cederberg range – an outstanding expression of Cabernet Sauvignon shaped by the estate's high-altitude vineyards. Defined by remarkable precision, the 2023 vintage balances opulence with restraint, elegance and complexity.

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: 15-23 March 2023

about the harvest: The grapes were hand-harvested at 24.5–25.0°B on 15-23 March 2023.

in the cellar : Grapes are old 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. Fermentation completed, a further 14 to 18 days of extended skin maceration takes place before pressing and transferring to 225l French oak barrels. Malolactic fermentation is completed in barrel and maturation takes place over 18 months in 90% 1st fill and 10% 2nd fill barrels. Only 23 premium barrels were selected.

Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com