



WINEMAKER

David Nieuwoudt

FARMING

Sustainable

VARIETALS

Cabernet Sauvignon

FEATURES

Bottle, Cork

ABV

13.5%

AVAILABLE SIZES (L)

0.750



Cederberg Cabernet Sauvignon

SOUTH AFRICA, CEDERBERG



WINERY OVERVIEW

South Africa's most uniquely situated vineyard is located within the pristine Cederberg Wilderness Area, which lies in the Cape Floral Kingdom. Here, among spectacular rock formations and fynbos, you will find the highest altitude (3,200 Feet) vineyards in the Cape. The cool climate and remote location, with its pure mountain air and water, ensures that the vines are virus free. This results in award winning wines which show an exceptional purity of fruit.

The Cederberg land has been family owned since the mid-1800s, with wine production beginning in the 1970's. Today, winemaker David Nieuwoudt is the fifth generation at the helm of farming and production. Cederberg's 200 hectares of vineyards and farmland, along with 5,000+ hectares of unspoiled preservation, hold the unique distinction of 'ward,' meaning the area holds its own classification of terroir and high quality standards, similar to a 'cru.'

Cederberg is the only winery within its ward, and has shown a strong commitment to conservation in the area. Great efforts have been made in a number of projects to protect this special land and provide equitable opportunities for those who work locally at the winery. Cederberg is a World Wildlife Fund Conservation Champion, focused on promoting sustainable land management and biodiversity in wine production, and the area has been marked as a UNESCO World Heritage site.

TERROIR

Red Slate and Hutton soil.

VINIFICATION

Grapes are hand-harvested at 24.5–25.0° Brix and cold soaked for two days before being inoculated with yeast. During fermentation, color/flavor extraction takes place with regular pumpovers every six hours, along with two to three manual punchdowns of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation, 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.

TA: 6 g/l

RS: 3.3 g/l

pH: 3.53

AGING

Maturation takes place over 18 months. 83% 1st fill and 17% second fill tight- and medium-grain barrels with medium and medium-plus toasting. Only 23 premium barrels were selected.

TASTING NOTES

High altitude cabernet vineyards that have a longer ripening period give rise to this phenomenal wine. Loads of blackcurrants with cedar wood undertones on the nose with a hint of smokiness and tobacco leaf, creating a complex wine. Good integration of oak with a velvety finish on the palate. A prime example of a well-crafted South African Cabernet Sauvignon.

