





## CEDERBERG SOUTHAFRICA

## **CABERNET SAUVIGNON 2019**

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.

VINEVADDO

VINEYARDS				
Facing:	South-west			
Soil types:	Glenrosa / Red slate			
Age:	12.7 ha: 6.89 ha = 17 years and 5.8 ha = 6 years			
Planted:	14.75 ha			
Yield per hectare:	6 t/ha			
Trellised:	Extended Perold			
Irrigation:	Supplementary			
Clone:	CS 46 on Richter 99			
Harvest date:	14 March - 27 March 2019			

## ------ WINEMAKING ------

Grapes are hand harvested at 24.5 - 25.0 balling. 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  $27^{\circ}$ 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.

ANALYSIS				
Alc 13.5% vol	TA 6.1 g/l	RS 3.3 g/l	pH 3.52	
	WINEMAKER'S	TASTING NOT	ES	

A wine of stature, the Cabernet Sauvignon shows a beautiful combination of blackcurrant and plums with subtle hints of cedar wood and clove spice. A wine rich in flavour with a ripe tannin structure that has velvet finish on palate.

**Optimum Drinking Time:** 5 -9 years

----- FOOD PAIRING -----

Whatever we suggest: choose the best and most pure on the shelves of your local grocer. Steak – with a little fat. Juicy lamb – not too rich. Home cooked berry sauce with a little cream. Ostrich steaks and beef liver or beef dominated stews.

**Cheese:** The matured ones and not the bulk kind: beaufort, gouda, cheddar, double Gloucester, older Amsterdam and stilton.

## ----- A C C O L A D E S ------

IWSC'21: Silver – 2019 vintage Platter's SA wine guide'22: 4.5\* – 2019 vintage Tim Atkin Report'20: 93 points – 2018 vintage John Platter Wine Guide'21: 4.5 – 2018 vintage Decanter World Wine Awards'21: Best in Show: 97 points – 2018 vintage Tim Atkin Report'21: 93 points – 2018 vintage Veritas'20: Gold – 2017 vintage Concours Mondial de Bruxelles'20: Gold – 2017 vintage SAWi Awards '18 - Platinum: 100 points Decanter World Wine Awards '20: Gold – 2017 vintage