



Anno 1893

# CEDERBERG

SOUTH AFRICA

## CABERNET SAUVIGNON 2017

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.

### VINEYARDS

|                    |  |
|--------------------|--|
| Facing:            | South-west                                       |
| Soil types:        | Glenrosa / Red slate                             |
| Age:               | 12.7 ha: 6.89 ha = 16 years and 5.8 ha = 5 years |
| Planted:           | 14.75 ha   |
| Yield per hectare: | 6 t/ha   |
| Trellised:         | Extended Perold                                  |
| Irrigation:        | Supplementary                                    |
| Clone:             | CS 46 on Richter 99                              |
| Harvest date:      | 1 March - 14 March 2017                          |

### WINEMAKING

Grapes are hand harvested at 24.5 – 25.5 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°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 18 barrels. 100% 1st fill barrel only of tight and medium grain with medium and medium-plus toasting.

### ANALYSIS

|               |            |            |        |
|---------------|------------|------------|--------|
| Alc 14.5% vol | TA 5.9 g/l | RS 3.6 g/l | pH 3.6 |
|---------------|------------|------------|--------|

### WINEMAKER'S TASTING NOTES

A statement Cabernet Sauvignon that has been crafted to last expressing a combination of well integrated oak and fruit. Forest berries, blackcurrants with hints of chocolate and clove spice on the nose. A full -bodied wine showing a great tannin structure with a velvet finish.

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

### ACCOLADES

SAWi Awards '18 - Platinum: 100 points

Platter's SA Wine Guide '20: 4.5 – 2017 vintage

IWSC '19: Silver – 2017 vintage

Tim Atkin '19 Report: 93 points – 2017 vintage

IWSC '19: Silver – 2017 vintage

Old Mutual Wine Trophy '19: Bronze – 2016 vintage

Decanter World Wine Awards '19: Silver – 2016 vintage

Prescient Cabernet Sauvignon Report '19: 90 points – 2016 vintage