

Anno 1893

CEDERBERG

SOUTH AFRICA

CABERNET SAUVIGNON 2023

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.

VINEYARDS

Facing:	South-west
Soil types:	Red slate and hutton
Age:	6.9 ha = average age of 20 years and 5.9ha = average age of 9 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:	15 – 18 March 2023

WINEMAKING

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 35% 1st fill, 50% 2nd fill and 15% 3rd fill tight- and medium-grain oak barrels with medium and medium-plus toasting.

ANALYSIS

Alc 14% vol	TA 6.6 g/l	RS 3.3 g/l	pH 3.39
-------------	------------	------------	---------

--- TASTING NOTES BY SANDY HARPER CWM ---

The Cederberg Cabernet Sauvignon has long been one of the estate's benchmark wines, and the 2023 vintage quietly reinforces its reputation. Aromas of ripe blackberries, cassis and mulberry are layered with subtle cedar and hints of dark spice, reflecting the elegance and restraint that define this high-altitude Cabernet. The palate is beautifully poised, with pure, vibrant fruit supported by fine, powdery tannins and refreshing natural acidity. Balanced and refined, the wine finishes with impressive length and precision. Decant for two to three hours before serving to reveal its full complexity.

Optimum Drinking Time: One to three years.

SANDY'S PAIRING INSIGHT

Cederberg's refined Cabernet, with its beautifully integrated, powdery tannins, is versatile at the table. Enjoy it with grilled ribeye, slow-roasted Karoo lamb or a rich mushroom risotto. The wine's fine tannins gently bind with the proteins in the meat, creating a softer, more harmonious palate, while its vibrant acidity keeps every mouthful beautifully balanced. Avoid sweet glazes and hot, spicy sauces, which can overwhelm the wine's elegant fruit, making it appear leaner and more tannic.

ACCOLADES

Platter's SA Wine Guide '26: 4.5 stars (91 points) – 2023 vintage
Decanter World Wine Awards '26: Silver (90 points) – 2022 vintage
Wine Enthusiast April '26: 92 points – 2020 vintage
Robert Parker '25: 90 points – 2021 vintage
Michelangelo International Wine & Spirits Awards '24: Double Gold – 2022 vintage
Veritas '24: Gold (91 points) – 2021 vintage
Concours Mondial de Bruxelles '24: Gold – 2021 vintage

