

Anno 1893

CEDERBERG

SOUTH AFRICA

CABERNET SAUVIGNON 2023

Since making the Cederberg their home in 1893, the Nieuwoudt family has cultivated and protected this unforgiving but beautiful region. The Nieuwoudt Five Generations 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.

VINEYARDS

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

WINEMAKING

Grapes are hand-harvested at 24.5–25 °B and cold 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.

ANALYSIS

Alc 13.5% vol	TA 6.6 g/l	RS 2.8 g/l	pH 3.46
---------------	------------	------------	---------

TASTING NOTES BY SANDY HARPER CWM

Deep garnet in colour, the wine 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, and the wine will reward patient cellaring over the next decade or more.

Optimum Drinking Time: Five to nine years.

SANDY'S PAIRING INSIGHTS

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.

ACCOLADES

International Wine and Spirit Competition '26: Silver (90 points) – 2023 vintage
Decanter World Wine Awards '26: Gold Medal (95 points) – 2023 vintage
Concours Mondial Bruxelles '26: Gold Medal : 2023 vintage
Platter's SA Wine Guide '26: 5 stars (96 points) – 2023 vintage
Wine Enthusiast Magazine Aug/Sep '26: 94 points – 2022 vintage
Wine Spectator March '26: 89 points – 2022 vintage
Robert Parker Points '26: 93 points – 2022 vintage
Global Fine Wine Challenge '25: Judges Selection – 2022 vintage
Decanter World Wine Awards '25: Gold Medal (95 points) – 2021 vintage
Platter's SA Wine Guide '24: 5 stars (95 points) – 2021 vintage

