



Anno 1893

CEDERBERG

SOUTH AFRICA

CABERNET SAUVIGNON 2021

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.

VINEYARDS

Facing:	South-west
Soil types:	Glenrosa and red slate
Age:	6.89 ha – 19 years; 5.8 ha – 8 years
Planted:	12.7 ha
Yield per hectare:	6 t/ha
Trellised:	Extended Perold
Irrigation:	Supplementary
Clone:	CS46 on Richter 99
Harvest date:	23 March – 1 April 2021

WINEMAKING

A premium wine in the Cederberg range, only 6 700 bottles were produced in 2021. Grapes are hand-harvested at 24.5–25.0°C and cold soaked for two days before being inoculated with yeast. During fermentation, colour/flavour extraction takes place with regular pumprovers 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 and 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.

ANALYSIS

Alc 13.5% vol TA 6 g/l RS 3.3 g/l pH 3.53

TASTING NOTES BY SANDY HARPER CWM

This wine greets with an inky, dark velvety colour and an abundant nose with black pastilles, black cherries and ripe plums. Cedar box and pencil shavings speak of time spent in French oak barrels. This is classic cool-climate Cape Cabernet at its best – polished, with refined tannins and a long, persistent finish. Remarkably drinkable right now, but will reward for many years to come.

Optimum Drinking Time: Five to nine years.

FOOD PAIRING

This Cabernet is quite single-minded when it comes to pairing due to its bold tannins demanding simpler meat dishes. However, this Cab is much more food friendly due to its silky tannins, so pair it with all your favourite red meat dishes. Think lazy-aged rump steak on the braai or whole roasted fillet with a rosemary and olive oil basting. Alternatively, try large black mushrooms simply grilled to pick up the wood-smoke flavours or a fluffy baked potato filled with flash-fried exotic mushrooms seasoned with fresh thyme to elevate your meat-free Monday.

ACCOLADES

Platter's SA Wine Guide '24: 5 stars (95 points) – 2021 vintage
Tim Atkin Report '23: 94 points – 2020 vintage
International wine and spirit competition '23: Gold (95 points) – 2020 vintage
Concours International des Cabernets '23: Gold Medal – 2020 vintage
Concours Mondial de Bruxelles '23: Grand Gold Medal – 2020 vintage
International Wine Challenge '23: Silver – 2020 vintage