Anno 1893

CEDERBERG

SOUTH AFRICA



SAUVIGNON BLANC 2026

Just 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines' highest vineyards are situated at 1 036 metres above sea level in a virus-free growing area. The climate is cool continental with a dramatic temperature drop at night in summer and snow-capped mountains in winter.

VINEYARDS

Facing:	South and east
Soil types:	Slate and sandstone
Age:	Average 20 years
Planted:	14.06 ha
Yield per hectare:	9-15 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SB316 on Richter 99, SB10 on Richter 110
Harvest date:	2–5 February 2026

WINEMAKING

Grapes are hand-harvested in the early morning at 21.5 –23 °B. The winemaking process is done in reductive conditions using dry ice and carbon dioxide gas. Grapes are crushed at 8 °C with approximately two to four hours of skin contact before a light pressing. Two days of juice settling is followed by racking and the addition of selected yeast. Fermentation is at 11 °C for approximately 24 days. Finally, the wine is further matured on the fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.

ANALYSIS

Alc 13 % vol TA 6.4 g/l RS 2.2 g/l pH 3.44

TASTING NOTES BY SANDY HARPER CWM

Crystal clear in colour with a faint yellow brilliance, this exuberant Sauvignon bursts with ripe white and yellow nectarines, green melon, kiwi and tangy gooseberry. The palate echoes the expressive nose, opening to intriguing 'almost-ripe' guava and green prickly pear, bringing succulence. Lime cordial adds a bright citrus note towards the finish, while balanced acidity allows the fruit to remain centre stage. There is a lovely tension between ripeness and freshness. Drinking well now, another eight to 12 months will allow the youthful exuberance to settle into its distinctive Sauvignon space.

Optimum Drinking Time: One to three years.

SANDY'S PAIRING INSIGHT

This expressive Sauvignon Blanc opens up to interesting pairing possibilities. Look for salt and savoury flavours to draw out the fresh citrus notes. A watermelon, feta and herb salad pairs very well, as would smoked trout, sushi with soya or grilled prawns with lime. Goat's milk cheese is another natural partner, its salty tang providing a counterpoint to the nectarine, guava and melon. Avoid too much sweetness in the dish – this Sauvignon brings enough fruit of its own.

ACCOLADES

Sauvignon Selection Concours Mondial de Bruxelles '26: Gold – 2025 vintage
Veritas '25: Gold (90 points) – 2025 vintage
Gilbert & Gaillard '26: Gold (89 points) – 2025 vintage
Platter's SA Wine Guide '26: 4 stars (92 points) – 2025 vintage
Wine Enthusiast April '26: Best Buy (89 points) – 2024 vintage
Robert Parker '25: 88 points – 2024 vintage
International Wine Challenge '24: Silver – 2023 vintage