



Anno 1893

CEDERBERG

SOUTH AFRICA

CABERNET SAUVIGNON 2021

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 18 years and 5.9ha = average age of 7 years
Planted:	12.71 ha
Yield per hectare:	6-7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	163C (Scleipp), CS46, 32 and 27 on Richter 99
Harvest date:	23-30 March 2021

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 along with 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 2251 French oak barrels. Malolactic fermentation is completed in barrel and maturation is over 15 months in 40% 1st fill, 45% 2nd fill and 15% 3rd fill tight-and medium-grain oak barrels with medium and medium-plus toasting.

ANALYSIS

Alc 14% vol	TA 6	RS 3.3	pH 3.52
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TASTING NOTES BY SANDY HARPER CWM

A deep, dark, dense colour with a hint of a paling rim. The nose greets with blackcurrants, plump black cherries and a distinctive dusty, herbaceous note typical of the refined taste profile of this high-altitude vineyard. On the palate, the dark fruit lingers with a vibrancy that gives way to smooth, chalky tannins and a lingering aftertaste. This is a fine example of Cabernet Sauvignon from cooler growing conditions, rendering a wine of elegance and poise, rather than the blockbuster style more typical of warmer growing conditions. Drinking beautifully now but will reward those with patience.

Optimum Drinking Time: Three to six years.

FOOD PAIRING

Cabernet Sauvignon is a tricky food partner. Due to its high tannin structure, you need to be single-minded when it comes to its partnering needs. Protein, big and preferably cooked 'rare'. The tannins in the wine will connect with the protein in the meat to create magic – every time. Don't confuse the Cabernet with creamy or strong-flavoured sauces. Keep it simple and this Cabernet will keep the chef's crown on your head.

ACCOLADES

Platter's SA Wine Guide '24: 4.5 stars – 2021 vintage
Michelangelo Awards '23: Double Gold – 2020 vintage
Decanter World Wine Awards '23: Silver – 2020 vintage
Platter's SA Wine Guide '23: 4.5 stars – 2020 vintage