

Anno 1893

CEDERBERG

SOUTH AFRICA

CABERNET SAUVIGNON 2022

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 19 years and 5.9ha = average age of 8 years
Planted:	12.71 ha
Yield per hectare:	6–7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	163C (Sclipp), CS46, 32 and 27 on Richter 99
Harvest date:	28 March – 30 April 2022

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 24% 1st fill, 40% 2nd fill and 36% 3rd fill tight- and medium-grain oak barrels with medium and medium-plus toasting.

ANALYSIS

Alc 14.73% vol	TA 6.2 g/l	RS 3 g/l	pH 3.65
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--- TASTING NOTES BY SANDY HARPER CWM ---

Deep ruby-garnet in colour, the 2022 Cabernet opens with lifted aromatics of plums, blackcurrant, ripe cherry and a hint of violet framed by subtle spice. The palate is vivid and poised, revealing pure fruit expression, silky yet structured tannins, and refreshing acidity. Layers of dark berry and gentle oak unfold with clarity and finesse. A polished, cool-climate Cabernet with the balance to age gracefully—yet already irresistibly drinkable. A persuasive wine that could convert even the most hesitant Cabernet drinker.

Optimum Drinking Time: One to three years.

FOOD PAIRING

This elegant Cabernet pairs effortlessly with flavourful, uncomplicated dishes. Try it with rare grilled rump steak with rosemary and a touch of salt, or slow-roasted lamb. It's also excellent alongside thyme and black pepper-crusted beef fillet or a lentil and mushroom shepherd's pie. Aged hard cheeses such as parmigiano reggiano or mature cheddar highlight its depth. Avoid creamy sauces, tomatoes, or overly spiced dishes—this wine rewards simplicity with grace.

ACCOLADES

Michelangelo International Wine & Spirits Awards '24: Double Gold – 2022 vintage
Veritas '24: Gold (91 points) – 2021 vintage
SA Terroir Awards '24: National winner – 2021 vintage
Concours Mondial de Bruxelles '24: Gold – 2021 vintage
Platter's SA Wine Guide '24: 4.5 stars – 2021 vintage
Michelangelo Awards '23: Double Gold – 2020 vintage

