

Anno 1893

# CEDERBERG

SOUTH AFRICA

## CABERNET SAUVIGNON 2022

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 – 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:	28 March – 30 April 2022

### 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. 100% 1st fill tight- and medium-grain barrels with medium and medium-plus toasting. Only 23 premium barrels were selected.

### ANALYSIS

Alc 13.8% vol	TA 5.9 g/l	RS 4.4 g/l	pH 3.72
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### --- TASTING NOTES BY SANDY HARPER CWM ---

Inky plum-black in the glass, this flagship Cabernet opens with an opulent nose of ripe blackcurrant, black cherry and savoury black olive, layered with cedar, mocha and dark chocolate. The palate is plush and powerful – rich in black fruit and pastille intensity – yet finely balanced by fresh acidity and sculpted, chalky tannins. A wine of stature and precision, with the structure to age gracefully for over a decade. Already drinking beautifully, it's a compelling expression of highaltitude, cool-climate Cabernet Sauvignon.

**Optimum Drinking Time:** Five to nine years.

### FOOD PAIRING

With its depth and poise, this Cabernet calls for bold yet elegant fare. Serve it with dry-aged ribeye finished with rosemary salt, slow-roasted lamb shoulder, or earthy wild mushroom risotto with generous amounts of parmesan cheese. Its savoury edge also complements black olive tapenade. For cheese, try aged comté or mature gouda. Keep the flavours focused and layered—this wine rewards simplicity with depth.

### ACCOLADES

Winemag 10-Year-Old Wine Report '25: 92 points – 2015 vintage  
Platter's SA Wine Guide '25: 4.5 stars (93 points) – 2022 vintage  
Winemag Prescient Cabernet Sauvignon Report '24: 93 points – 2021 vintage  
Concours Mondial de Bruxelles '24: Gold – 2021 vintage  
Tim Atkin Report '24: 93 points – 2021 vintage  
Decanter World Wine Awards '24: Gold Medal (95 points) – 2021 vintage  
Platter's SA Wine Guide '24: 5 stars (95 points) – 2021 vintage  
International Wine and Spirit Competition '23: Gold (95 points) – 2020 vintage

