



CEDERBERG

SOUTH AFRICA

CABERNET SAUVIGNON 2011

High altitude cabernet vineyards that have a longer ripening period give rise to this phenomenal wine. Ripe dark fruit with cassis and blackcurrants with cedar wood undertones. The elegant oaking expresses hints of smokiness and tobacco leaf creating a complex wine with a velvety finish on the palate. A prime example of a well crafted South African Cabernet Sauvignon.

----- VINEYARDS & VINIFICATION -----

Facing:	South west
Soil types:	Red Slate and Hutton
Age of vines:	14 years
Vineyard area:	7.5 ha
Yield per hectare:	6.5 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	163C (Scelepp), CS46, 32, 27 on Richter 99
Harvest date:	17 March – 7 April 2011
Degree balling at harvest:	Early morning hand harvested at 25.5°B
Vinification:	15% juice bleeding directly after crush, closed tanks, cold maceration for 4 days, pump over every 4 – 6 hours, fermented at 24°C for 10 days, 21 day extended skin maceration
Barrel maturation:	Medium and medium plus toast 225ℓ barrels used, combination of tight and medium grain oak for 15 months, 1 st fill 60%, 2 nd fill 40%
Optimum drinking time:	4 – 8 years

----- ANALYSIS -----

Alcohol 14.3 % vol	TA 5.7 g/l
Sugar 3.7 g/l	pH 3.70

----- ACCOLADES -----

- Robert Parker'14: 87 points – 2011 vintage
- Platter's SA Wine Guide'14: Four star – 2011 vintage
- Veritas'13: Silver – 2011 vintage
- Wine Spectator'13: 88 points – 2010 vintage
- Top 100 SA Wines'13 – 2010 vintage
- Veritas'11: Gold – 2009 vintage
- Top 100 SA Wines'12 – 2009 vintage

WINES *with* ALTITUDE

www.cederbergwine.com