



CEDERBERG

SOUTH AFRICA

FIVE GENERATIONS CABERNET SAUVIGNON 2011

A premium wine in the Cederberg range. 3 400 Bottle production. The 18 months of maturation in new French oak has intensified the rich aromas of blackcurrant and cassis, layered with decadent dark chocolate and cherry tobacco. A velvety texture that lingers on the palate with a distinct blackcurrant aftertaste. A ripe tannin structure from the grapes hanging up to 18 days longer in the vineyard, gives this wine the potential to mature for many years to come.

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

Facing:	South-west
Soil types:	Glenrosa
Age and origin of vines:	13 years, Cederberg ward
Vineyard area:	1.5 ha
Yield per hectare:	3.2 t/ha
Trellised:	Extended Perold
Irrigated:	Supplementary
Clone:	CS 46 on Richter 99
Harvest date:	8 April 2011
Degree balling at harvest:	25.0°B
Vinification:	Cold soak for 3 days before inoculation with selected yeast, pump over every 4 – 6 hours not exceeding 28°C, extended skin contact for 18 days.
Barrel maturation:	100% New French oak 225 l barrels for 18 months, medium toast - Medium and tight grain
Optimum drinking time:	5 – 12 years

----- ANALYSIS -----

Alcohol	14.00 % vol	TA	5.8 g/l
Sugar	3.3 g/l	pH	3.7

----- ACCOLADES -----

- Platter's SA Wine Guide'14: Five Star – 2011 vintage
- Veritas'13: Double Gold – 2011 vintage
- Veritas'12: Double Gold – 2010 vintage
- Veritas'11: Double Gold – 2009 vintage
- Top 100 SA Wines'12 – 2009 vintage

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www.cederbergwine.com