



The Cederberg Circle of Life

A TIME OF ABUNDANCE

A New Look for Cederberg Wines

2022 Shiraz

A new season calls for a new look. Our latest Cederberg vintages are stepping out in a fresh, modern design – timeless and refined, yet still rooted in our heritage and the iconic cedar tree. Your first sneak peek? The Cederberg Shiraz 2022 in your Autumn Box. More to come!



Proactive & Prepared

Making news headlines, a massive fire in the Cederberg mountains spread all the way to the Koue Bokkeveld during the festive season. The fire started on 22 December 2025 as a result of a vehicle that caught alight close to Driehoek. Although the driver tried his best to prevent the fire from reaching the fynbos in the area, strong winds spread the embers, which resulted in 53 000 ha of damage to the Cederberg landscape. The fire was successfully contained on 5 January 2026.

Although this was devastating, since the 2016 fires we have been working tirelessly on Dwarsrivier farm to be as prepared as possible should this happen again. David Nieuwoudt explains: "We successfully implemented strategic fire breaks. The only way to stop a fire like this is through air support, which we were able to fund via comprehensive insurance."

"We had incredible support from Working on Fire aerial firefighting services, CapeNature, neighbouring farmers and the local community, who assisted in containing the fire. This helped us to stop the fires within a three to five km radius of our vineyards."

"This is also where being at a high altitude is a massive advantage. Our grapes had not yet reached veraison at that stage, due to our longer ripening period, thus there was no negative impact, such as smoke taint, on our vines and subsequent wines, which we are incredibly thankful for!"





Harvest 2026

Asked to describe the 2026 harvest in one word, Cederberg Wines' viticulturist, Dirk de Bruyn, replied: "Challenging – as it was a whole week earlier than usual! "We had cool weather but lovely summer days from November. The climatic conditions were almost perfect, with cold nights, warm days and very consistent temperatures, making it a great year for the vineyards."

There was a below-average rainfall with a much colder, dry winter. "It was almost a Karoo-type cold with temperatures of zero degrees and below-average. This afforded the vineyards good resting time as they need certain cold reserves.

"Even though it was a dryer year than usual, I may have stressed but the vineyards didn't! We started picking on 28 January. First up was the Chardonnay for the Blanc de Blancs Cap Classique, then the Sauvignon Blanc. We aim to finish by the end of March if all goes according to plan.

"The stars aligned and we did not have to compromise on quality at all, with physiological ripeness and good sugars. Berries were slightly bigger than usual because of the constant warmth, but ours are naturally smaller anyway due to our climate and fruit set. The Shiraz is something exceptional!" Dirk concludes.



Meet the 2026 Harvest Interns!

Four enthusiastic young interns have joined the winemaking team for the 2026 harvest, three of whom are completing their studies at Elsenburg and one who is to still commence his studies.



Renico Scheepers

Renico is loving the daily learning curve – his biggest fear is a mistake that causes a “big mess” in the cellar. What excites him most? Working with grapes, turning them into wine, and enjoying the result. His favourites: Cederberg Sauvignon Blanc and Ghost Corner The Bowline.

Martenique Milner

Martenique feels deeply connected to nature and the vineyards. She's inspired by the complexity of the winemaking journey and excited to learn from skilled winemakers while working with a wide range of varieties in such a distinctive region. Standout favourites: Ghost Corner Wild Ferment and Cederberg Shiraz.

Kerem Can Erman

We are equally thrilled to welcome an international visitor: Kerem from Labombe restaurant in London, UK. He works under world-renowned Master Sommelier Isa Bal, formerly from the infamous Fat Duck, a three-star Michelin restaurant. Kerem will be joining us as a harvest intern for three weeks, bringing his restaurant charm and international flair to the mountains.

Ruan Gerber

Ruan loves how wine blends science, nature and creativity. For him, the magic is being part of the journey from vineyard to bottle – especially in the Cederberg's unique high-altitude environment. He's most excited by the energy of harvest and how small daily decisions shape the final wine.

Nicus van Coller

Nicus is drawn to winemaking by his curiosity for natural processes and hands-on work. He's excited to learn from a team who understand this tough, unforgiving landscape – and his biggest fear is a stuck fermentation, where costly mistakes can happen fast.

All in all an exciting season!

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