



THE
Cederberg
Circle

The Green Season

A TIME OF RENEWAL

A New Team with Renewed Focus

Recently, an exciting new dynamic has emerged in the cellar. Mika Engelbrecht has joined the team as winemaker alongside Thinus Botha, while Jerome van Rooi has been promoted to assistant winemaker and has quickly settled into his new role. Jerome's knowledge of the cellar and hands-on experience prepared him well for this next step, and it is wonderful to see him embrace his new responsibilities with such enthusiasm. Together with Mika's fresh perspective, this has brought renewed energy to the team.

New people and new roles always bring a degree of change, but what matters most remains the same: working together as a team, sharing knowledge, and maintaining a constant focus on wine quality. "It is an incredible privilege to work alongside such a dedicated and hardworking team – one that is willing to support one another, embrace new ideas, and grow together," says cellarmaster David Nieuwoudt, who leads the team. "Ultimately, great wine is about more than what happens in the cellar. It is about the people behind the wine and a shared passion for ensuring that every bottle is the best possible expression of the place it comes from."

Taking the Riel to the World

When young Shane Jenzel, the firstborn son of Shanon-Lee and Thomas, and grandson of Grandma Maritha and Grandpa Appie Zass, was born in Clanwilliam on 31 July 2015, his family couldn't have imagined that on 25 June 2026, he and seven other children, accompanied by two chaperones from the farm school Elizabethfontein Primary, would fly to Goostrey Community Primary in the eponymous village (near Manchester) in the UK.

Shane, whose father and grandparents are employed at Cederberg Wines, attends the 'little' school, situated beyond the Pakhuis Pass on the road to Wupperthal. The school currently has 262 learners and has long since grown beyond being simply a farm school. Dozens of projects initiated by private organisations help turn many of the learners' dreams into reality. One of these is an exchange programme that has been running for 21 years. Every third year, eight dancers are selected to spend 14 days in Goostrey.



While there, the children experience life with families in the UK, staying with hosts who have a child of approximately the same age. But the highlight will always be the Rose Day celebrations, when the children dance their hearts out for the local community!

Back in South Africa, they are part of the dance group Die Rieldansers van Elizabethfontein Primêr (The Riel Dancers of Elizabethfontein Primary). The riel, a unique indigenous dance style, is particularly well known in the drier regions of the Western Cape. The young dancers from 'Betjies' (as they are affectionately known) perform their energetic traditional dance regularly throughout the province and across the country.

When Shane arrived back home, wide-eyed from his adventure, he first had a good sleep. Then he began telling stories about the day he, a child of the Cederberg, and his friends flew across Africa!

Waitrose Foundation and Cederberg Wines – Where the People are the Stars

The relationship between the Waitrose Foundation and Cederberg Wines is entrenched in a shared commitment to creating a more sustainable and resilient future for farming communities spanning over 15 years. As the team and community continually evolve at Cederberg, so does the design of the Waitrose and Partner No.1 wines, a Chenin Blanc and a Syrah which are both deeply rooted in the mountains.

For the Cederberg community, sustainability is a broader business philosophy that encompasses people, planet and economic resilience with an emphasis on leadership and heritage. The partnership is about recognising that the long-term success of a wine business is intrinsically linked to the wellbeing of its people, communities and environment. This includes community outreach, garden competitions and generational knowledge exchange, the building blocks of a resilient community.

Through the partnership, the Cederberg committee and the Waitrose Foundation are helping to build a model in which premium wine production is aligned with positive social impact, responsible resource management and the creation of sustainable livelihoods for generations to come, with incredible projects and initiatives in the pipeline making an impact from Cederberg to London.



CWG Auction 2026

The highly anticipated annual Cape Winemakers Guild (CWG) Auction showcases rare and unique wines produced in small quantities exclusively for the auction by the gifted members of the guild. This year's auction, which takes place on Friday 2nd and Saturday 3rd October 2026, also gives you a chance to bid on the CWG Cederberg Black Slate Shiraz 2024.

"Where we are heading with this wine is to showcase a new era for Cederberg of very site-specific, high-altitude mountain vineyards. These grapes are not ripened by sun but rather by time,"- says

This Shiraz shows a dark, structured expression with powerful fruit concentration. Already approachable, it will further reward with a few years of cellaring – and will, of course, be an enviable addition to your collection of premium wines.



Scan to create your
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A Natural Advantage – Fynbos Among the Vines

Cederberg Wines' high-altitude vineyards grow in an isolated, virus-free area blessed with diverse soils, abundant fresh water, a cool climate and five generations of deep understanding of the land.

"We try to work with nature as much as possible, rather than against it – observing what nature itself tells us. For this reason, we do not sow traditional cover crops. The dry, cold Cederberg climate means that many of these crops die off naturally, so instead, we allow the indigenous fynbos and grasses that grow spontaneously in the vineyards to take their place," says Dirk de Bruin, Cederberg Wines' viticulturist.

The drier conditions of recent years have shown that small-leaved fynbos and annual grasses use less water than broad-leaved cover crops. This natural vegetation still helps protect the soil from the intense sun and heat, while supporting a living ecosystem within the vineyard.

"We have even noticed that the antelope are returning to the vineyards. With a sufficient variety of natural forage on the vineyard floor, they have less reason to feed on the young vine shoots and bunches," he notes.

"For us, this is an interesting indication of how a more diverse, natural vineyard floor not only supports the soil and vines, but also creates space for other parts of the natural ecosystem to return. We simply cut the vegetation back when necessary, after which it returns naturally the following year. In the meantime, we monitor the health of the soil, including carbon levels and potential acidification, to understand whether our practices are improving the soil over time."

They also use no chemical herbicides or fungicides. Where treatment is necessary, they first try to use biological methods, including natural predators, and only use products such as sulphur or bacteria- and fungi-based treatments with the lowest possible environmental impact.

"There is no perfect recipe for this – it is an ongoing process of experimenting, learning, adapting and trying again. Our greatest advantage is our unique, isolated Cederberg environment, where we can give nature the space to show us what works," says Dirk. "After all, a living vineyard is about more than just the vines – it is an entire ecosystem in itself."

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