

## Cederberg Cederberger 2003

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Veritas 2005 - Bronze

This dry red blend of 50% Merlot, 30% Pinotage and 20% Ruby Cabernet shows the slight sweetness of ripe berry fruits, combined with more earthy tones and well-integrated tannins. Although this wine is far more complex than previous editions of the Cederberger, it is already approachable and ready to drink, but should improve in the next four years.

The best partner for a rich game dish, but also excellent to accompany a braai.

variety : Merlot | 50% Merlot, 30% Pinotage, 20% Ruby Cabernet

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 14.5 % vol rs : 3.7 g/l pH : 3.65 ta : 5.4 g/l va : 0.49 g/l so2 : 71 mg/l fso2 : 40 mg/l

type : Red wooded

pack : Bottle

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WINE Magazine January 2005 - 3.5 Points

in the vineyard : Vineyards: Facing South

Soil types: Glenrosa/Hutton

Age of vines: 5 - 18 years

Yield per Ha: 6 - 9t/Ha

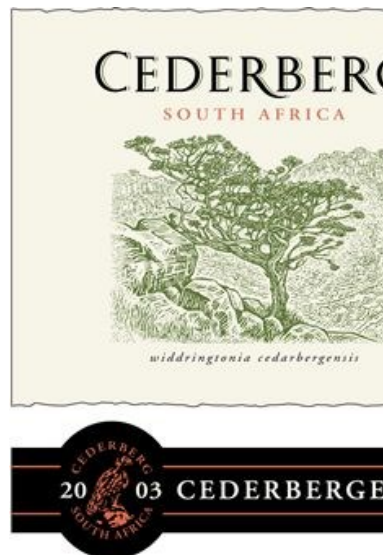
about the harvest: Degree Balling at harvest: 25 - 26° Balling

in the cellar : Barrel ageing French / American oak

Age of barrels 3rd fill 60%; 4th fill 40%

Period in wood 14 months

Maturation potential: Drink now or keep up to 4 years



### Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

