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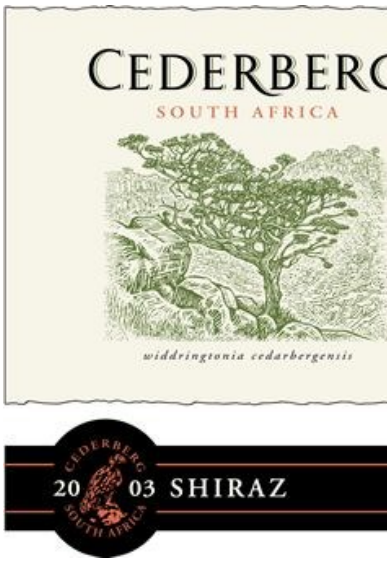
Cederberg Shiraz 2003



WINE Magazine June 2005 - 4.5 Points
Swiss International Wine Awards 2005 - Bronze
Fairbairn Capital Trophy Wine Show 2005 - Bronze
Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005
International Wine Challenge 2005 - Silver
Michelangelo Awards 2005 - Silver Medal
Veritas 2005 - Bronze
We think that this wine combines power with elegance. It is modern and delicious, rich but fresh, firm but approachable. The generous dark chocolate, roasted coffee and mulberry fruit on the palate are quite irresistible. Lots of spicy flavours and delicious juicy tannic texture give the wine an impressive depth.

The best food partnership is achieved with suitable game or other red meat dishes.

variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin :
analysis : alc : 14.5 % vol rs : 3.7 g/l pH : 3.6 ta : 6.0 g/l va : 0.59 g/l so2 : 76 mg/l fso2 : 33 mg/l
type : Red wooded
pack : Bottle

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ageing : It will develop superbly over 3 â€“ 6 years.

in the vineyard : Vineyards: Facing South-east
Soil types: Slate/Hutton
Age of vines: 7years
Vineyard area: 5,5Ha
Yield per Ha: 7t/Ha
Trellised: Extended Perold
Irrigated: Supplementary
Clone: SH1, 9 & 21 on Richter 99 & 110

about the harvest: During the beginning of April 2003, when the rest of the Western Cape wine farmers were planning their Easter Holidays, we in the Cederberg picked our Shiraz grapes at 25,5Â°B.

in the cellar : **Fermentation**
Cold macerations for 4 days, inoculate yeast,
pump over every 6 hours, went through malolactic fermentation in new oak barrels.
Fermentation temp 25Â°C
Fermentation days 9
Barrel ageing 70% New / 30% 2nd fill barrels
Period in wood 15 months
Maturation potential Optimum 3 â€“ 6 years

Cederberg Cellar

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