

## Cederberg Shiraz 2004

Veritas 2006 - Gold

International Wine and Spirit Competition (IWSC) 2006 - Silver Best in Class

Concours Mondial de Bruxelles 2006 â€” Silver Medal

Michelangelo Awards - Gold

John Platter 2006 - 4 Stars

SA Wine Magazine â€” March 2006 â€” 4 stars

Veritas 2005 - Gold

Power with elegance, modern and delicious ... Intense Shiraz fruit. You wonâ€™t be able to resist the generous dark chocolate, roasted coffee and mulberry fruit with lots of spicy flavours. Ripe fine grained tannins. Impressive length.

Perhaps best partnership achieved with suitable game / red meat dishes.

**variety :** Shiraz | 100% Shiraz

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :**

**analysis :** alc : 14.5 % vol rs : 3.1 g/l pH : 3.54 ta : 5.9 g/l va : 0.52 g/l so2 : 65

mg/l fso2 : 43 mg/l

**type :** Red **wooded**

**pack :** Bottle **closure :** Cork

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**ageing :** Develop superbly over 3 â€” 6 years.

**in the vineyard :** Vineyards: Facing South-east

Soil types: Slate/Hutton

Age of vines: 6 - 8 years

Vineyard area: 5,5Ha

Yield per Ha: 6t/Ha

Trellised: Extended Perold

Irrigated: Supplementary

Clone: SH1, 9 & 21 on Richter 99 & 110

**about the harvest:** The grapes were harvested between 24 March â€” 6 April 2004, the grapes were harvested at 25 - 26Â° Baling.

**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

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

