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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° Balling.

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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