

Seidelberg Cecilia 2006

The colour is a vibrant red and the nose displays intense fruit flavours and spice. The palate is soft, full of flavour and well structured.

variety : Shiraz | 55% Shiraz, 30% Mourvedre, 15% Malbec

winery :

winemaker : Cerina de Jongh

wine of origin : Coastal

analysis : alc : 14.6 % vol rs : 3.1 g/l pH : 3.84 ta : 5.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The season was relatively dry and resulted in low yields and wines with good concentration.

about the harvest: The Malbec and Shiraz for Cecilia was harvested during the third week of February and the Mourvedre during the last week of March 2006.

in the cellar : The cultivars were harvested and vinified separately. The grapes passed over a berry sorting table to make sure that only ripe berries are fermented. The wines matured on French oak and was racked and blended during August 2007. Bottling took place on the 1 October 2007.

