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Cederberg Shiraz 2007

A powerful yet elegant Shiraz with a multitude of aromatic layers and rich concentration. Expect intense mulberry flavours layered with roasted coffee beans, dark chocolate and spice. A well structured wine with a lingering velvet finish that will age superbly in the next 4 - 8 years. Pair with South African game, powerful cheeses such as a young cheddar or gruyere or indulge by pairing with intricate dark bitter chocolate.



variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 14.5 % vol **rs :** 3.4 g/l **pH :** 3.48 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Decanter World Wine Awards 2009: Gold Medal
John Platter wine guide: 2009: 4 stars

ageing : Maturation period: Optimum 3 - 8 years.

in the vineyard : In The Vineyard
Facing: South-east
Soil type: Red slate/Hutton
Vineyard area: 7.5ha
Trellised: Extended Perold
IrrigationL Suplementary
Clone: SH 1, 9 & 21 on Richter 99 & 110.

about the harvest: Degree Balling at Harves: 25° - 26°Balling
Yield per ha: 5t/ha.

in the cellar : Fermentation: Cold maceration for 4 days, inoculate yeast, pump over every 6 hours, went through malolactic fermentation in new French oak barrels
Fermentation temperature: 25° C
Fermentation days: 9 days
Barrel Ageing: 70% New / 30% 2nd fill barrels
French 92% / American 8%
Period in wood: 15 months.

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