

Cederberg Waitrose Sustainable Shiraz 2006

Power with elegance, modern and delicious. Intense Shiraz fruit. You won't be able to resist the generous dark chocolate, roasted coffee and mulberry fruit with lots of spicy flavours. Ripe fine grained tannins.

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

variety : Shiraz | 100% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.92 % vol rs : 3.7 g/l pH : 3.42 ta : 6.0 g/l va : 0.50 g/l so2 : 75 mg/l fso2 : 42 mg/l

wooded

pack : Bottle **closure :** Cork

The Cederberg Shiraz has a great history of strong SA awards.
The 2005 vintage received a Double Gold award at the 2006 Veritas

ageing : Maturation potential: Optimum 3 – 6 years.

in the vineyard : In the Vineyards

Facing: South-east

Soil types: Slate/Hutton

Age of vines: 5 - 9 years

Vineyard area 7.5 ha

Trellised: Extended Perold

Irrigated: Supplementary

Clone: SH1, 9 & 21 on Richter99 & 110.

about the harvest: Harvest date: 24 March – 3 April 2005

Degrees Balling at harvest: 25 - 26° Balling

Yield per Ha: 6 t/ha.

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 temperature: 25° C

Fermentation days: 9 days

Barrel ageing: 70% New; 30% 2nd fill barrels; 80% French; 20% American

Period in wood: 15 months

Develop superbly over 3 – 6 years.

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Cederberg

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