

Waitrose Sustainable Shiraz 2008

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. 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 : Cederberg

analysis : alc : 14 % vol rs : 3.9 g/l pH : 3.63 ta : 5.6 g/l va : 0.50 g/l so2 : 75 mg/l fso2 : 42 mg/l

type : Red **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : Maturation potential: Optimum 3 – 6 years.

in the vineyard : Facing: South-east

Soil types: Slate/Hutton

Age of vines: 7 years

Vineyard area: 4 ha

Trellised: Extended Perold 6 wire

Irrigated: Supplementary

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

about the harvest: Harvest date: 24 March – 11 April 2008

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: 60% 3rd fill barrels 40% 4th fill barrels - French

Period in wood: 11 months



Cederberg Cellar

Cederberg

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