

Cederberg Sustainable Rose 2010

An elegant salmon pink colour with subtle strawberry, candyfloss and raspberry aromas. Long lively palate with a crisp natural acidity. A perfect summer refresher.

variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13 % vol rs : 4.1 g/l pH : 3.28 ta : 6.9 g/l
type : Rose **body :** Light
pack : Bottle **closure :** Cork

in the vineyard : These Shiraz grapes are from the original experimental organic block of Shiraz planted in 1998. Mainly sandstone and decomposed granite soils resulted in slightly bigger berries with less Shiraz concentration. Sustainable viticulture with organic practices was followed to create our Sustainable Rose.

In the Vineyard

Facing: North-west
Soil type: Sandstone
Age of Vines: 12years
Vineyard Area: 1.5 ha
Trellised: Extended Perold
Irrigation: Supplementary
Clone: Shiraz on R99.

about the harvest: Harvest Date: 9 March 2010
Degree Balling at Harvest: 22° Balling
Yield: 9t/ha

in the cellar : Fermentation: Skin contact for 7 hours
Press
Settle
Cold fermentation
Fermentation Temp: 13° C
Fermentation Days: 24 days



Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com

