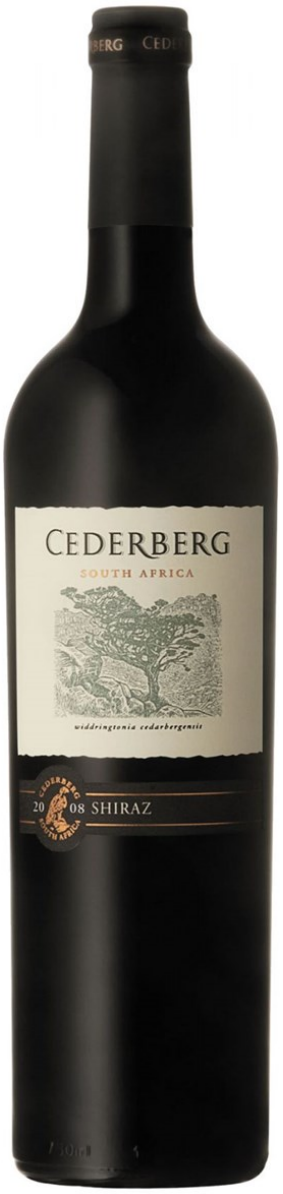
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Cederberg Shiraz 2008

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.

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 :** 14.8 % vol **rs :** 3.2 g/l **pH :** 3.64 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Robert Parker Rating Aug. 2011 - 91 points
2011: Top 100 SA Wines - Shiraz Category
Decanter International Wine Awards 2011: Silver Medal
Michelangelo International Wine Awards 2010: Gold Medal
Top 100 SA Wines Award 2011: Winner
International Wine Challenge 2011: Silver Medal
Concours Mondial de Bruxelles 2011: Gold Medal
Syrah du Monde 2011: Bronze Medal

ageing : A well structured wine with a lingering velvet finish that will age superbly in the next 4 – 8 years.

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age if Vines: 7 - 12 years
Vineyard area: 10.5ha
Trellised: Extended Perold
IrrigationL Suplementary
Clone: SH 1, 9 & 21 on Richter 99 & 110.

about the harvest: Degree Balling at Harvest: 25° - 26° Balling
Yield per ha: 6t/ha.
Harvest Date: 24 march - 17 April 2008

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 95% French/ 5% American
Period in wood: 15 months.
Toasted: Medium
Type: Never/Allier

Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com