

## 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 of Vines: 7 - 12 years  
Vineyard area: 10.5ha  
Trellised: Extended Perold  
Irrigation: Supplementary  
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

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[www.cederbergwine.com](http://www.cederbergwine.com)

