

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



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www.cederbergwine.com

