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CWG Teen die Hoog Shiraz 2008

Power with elegance. Modern and delicious. Intense Shiraz fruit. The low-yielding red slate vineyards result in lovely roasted coffee, ripe plum with dark chocolate and spicy fynbos flavours. Velvety texture with subtle, well balanced tannins. Impressive length and a long finish.



variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 15 % vol **rs :** 3.42 g/l **pH :** 3.59 **ta :** 5.99 g/l
type : Red **body :** Full
pack : Bottle **closure :** Cork

ageing : Maturation Potential: 5 - 8 years.

in the vineyard : Facing: South-east
Soil type: Red slate
Age of Vines: 10 years
Vineyard area: 0.5ha
Trellised: Extended Perold
Irrigation: Supplementary
Clone: SH1 on Richter99.

about the harvest: Degree Balling at Harvest: 25.5° Balling
Yield per Ha: 4.9t/ha.
Harvest date: 2 April 2008

The name "Teen die Hoog" was given by the workers on the farm - not because they see this cold south easterly facing red slate hill as the highest vines in the country, but because they see it as their toughest pic of the season. The grapes were picked at great phenolic ripeness at the beginning of April after a long ripening period.

in the cellar : Fermentation: Cold macerations 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: 100% New French Allier
Period in Wood: 15 months
Toasted: Medium
Type: Allier

Cold maceration for 4 days was followed by pump overs every 6 hours. The wine went through malolactic fermentation in new French oak, where it matured for 15 months. Unfiltered, this is a selection of the 3 best barrels.

Cederberg Cellar

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