

## Cederberg Teen die Hoog Shiraz 2009

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** : 14,5 % vol **rs** : 2,7 g/l **pH** : 3,7 **ta** : 5,6 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

Cederberg

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