

Cederberg Sustainable Rose 2011

This Shiraz-based Rosé is translucent coral pink in appearance; and displays heaps of black and red summer berries and watermelon. In addition it offers an underlying spiciness to the fruit profile. It has a dry entry with balanced structure, but backed by its invigorating acidity which finishes clean with persistence.

variety : Shiraz | 100% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12.99 % vol rs : 3.8 g/l pH : 3.49 ta : 6.8 g/l

type : Rose **style :** Dry **body :** Light

pack : Bottle **closure :** Cork

ageing : 1 - 2 years after release

in the vineyard : Facing: North West

Soil type: Sandstone

Age of Vines: 13 years, Cederberg Mountains

Vineyard Area: 0.5 ha, Single Vineyard

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: Shiraz Richter R99

about the harvest: Harvest Date: 19 March 2011

Degree Balling at Harvest: Early morning hand harvested at 22.5° Balling

Yield: 7 - 8 t/ha

in the cellar : Vinification: Cold crush 8°C, Skin contact for 7 hours. Press and settle for 2 days at 10°C.

Fermentation: 24 days at 13°C with selected yeast strains.



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Cederberg

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