

## 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.



### Cederberg Cellar

Cederberg

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

