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Cederberg Shiraz 2009

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. A well-structured wine with a lingering velvet finish that will age superbly.

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 :** 14.95 % vol **rs :** 3.5 g/l **pH :** 3.66 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

Veritas Wine Awards 2012: Double Gold
Old Mutual Trophy Wine Show 2012 : Bronze
Concours Mondial De Bruxelles 2012 : Silver
Michelangelo Wine Awards 2011: Gold - 2009 vintage
SA Top 100 2011 - 2008 vintage
Concours Mondial De Bruxelles 2011: Gold - 2008 vintage
Veritas 2011: Gold - 2008 vintage
SA Top 100 2012 : 2009 vintage

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 if Vines: 8 - 12 years
Vineyard area: 10.5ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SH 1, 9 & 21 on Richter 99 & 110.

about the harvest: Degree Balling at Harvest: Early morning hand harvested at 25° - 26° Balling
Harvest Date: 1 - 15 April 2009
Yield per ha: 6t/ha

in the cellar : Vinification: Closed tanks, cold maceration for 4 days
Fermentation: 15% juice bleeding directly after crush. Pump over every 6 hours. 24ºC fermentation temperature for 9 days. 19 days extended skin contact.
Barrel maturation: Medium toasted Allier oak for 15 months, 1st fill 70%, 2nd fill 30% - 95% French, 5% American

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