

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 of 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. 24°C

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



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

