

Cederberg Sustainable Shiraz 2009

An elegant Shiraz laced with subtle Spice aromas. Rich black fruit layered with dark chocolate and a subtle smokey aroma. A well structured wine with a lingering velvety finish that will develop superbly.

Pair with South African game, cheeses such as a young cheddar or gruyere or indulge by pairing with a rich and creamy curry.

variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 14.56 % vol rs : 3.7 g/l pH : 3.6 ta : 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **closure :** Cork

ageing : Maturation Potential: Optimum 3 - 6 years

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age of Vines: 8
Vineyard area: 4 ha
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 : Fermentation: Cold maceration for 4 days, inoculate yeast, pump over every 6 hours, went through malolactic fermentation in French oak barrels.
Fermentation Temp: 25°C
Fermentation Days: 9
Barrel Ageing: 60% new / 40% 2nd fill barrels French 100%
Period in wood: 11 months
Wood: Medium toast - Never & Allier



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