

Cederberg Shiraz 2010

A multi-dimensional wine filled with intense red fruit, mulberry and cherries on the nose. Well balanced wine with elegant oaking expressing hints of sweet vanilla and mocha in the background. On the palate intense fruit flavours follows through leaving a silky smooth sensation on the palate. A well-crafted Shiraz that allows you to cellar the wine for a few years developing into something sensational. Pair with South African game, powerful cheeses such as young cheddar or gruyere or indulge by pairing with intricate dark bitter chocolate.

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variety : Shiraz | 100% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.7 % vol rs : 3.6 g/l pH : 3.52 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

Decanter Asia Wine Awards 2013 - Bronze

International Wine and Spirit Competition 2013 - Silver Outstanding

Novare SA Terrior Wine Awards 2013: Olifants River Region, Lamberts Bay & Cederberg Wards - Top Shiraz

Old Mutual Trophy Wine Show 2013 - Bronze

Syrah du Monde Awards 2013 - Silver

Decanter World Wine Awards 2013 - Bronze

Michelangelo Wine Awards 2013: Double Gold - 2010 vintage

Veritas 2012: Double Gold - 2010 vintage

Michelangelo Wine Awards 2011: Gold - 2009 vintage

SA Top 100 2012 - 2009 vintage

Veritas 2012: Gold - 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: 9 - 13 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



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