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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 if 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. 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

Cederberg Cellar

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