

Cederberg Sustainable Rose 2012

This Shiraz-based Rosé has an exotic coral pink appearance. It displays elegant aromas of strawberries, watermelon and cotton candy. It has a dry entry with balanced structure, but backed by its invigorating acidity it has a fresh clean finish. A great summer refresher.

variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13.0 % vol rs : 3.8 g/l pH : 3.40 ta : 6.4 g/l
type : Rose **style** : Dry **body** : Light
pack : Bottle **size** : 0 **closure** : Cork

ageing : 1 - 2 years after releasebr /

in the vineyard : Facing: North West
Soil type: Sandstone
Age of Vines: 14 years, Cederberg Mountains
Vineyard Area: 0.5 ha, Single Vineyard
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: Shiraz Richter R99

about the harvest: Harvest Date: 15 March 2012
Degree Balling at Harvest: Early morning hand harvested at 22.5° Balling
Yield: 7 - 8 t/ha

in the cellar : Vinification: Cold crush 8°C, Skin contact for 7 hours. Press and settle for 2 days at 10°C.
Fermentation: 24 days at 13°C with selected yeast strains.



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Cederberg
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