

Cederberg Merlot / Shiraz 2011

The blend shows an abundance of fruit on the nose. Sweet plums and black currents from the Merlot and a slight hint of spice from the Shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate.

This red blend is a must with every braai, but also suited to rich game dishes.

variety : Merlot | 63% Merlot, 37% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 14.7 % vol rs : 3.5 g/l pH : 3.60 ta : 5.5 g/l

type : Red

pack : Bottle **size :** 0 **closure :** Cork

2011 Vintage - Veritas 2013: Silver

2009 Vintage - Veritas 2011: Bronze

ageing : It is best enjoyed now and up to 4 years of age.

in the vineyard :

Facing: South

Soil Types: Glenrosa / Slate / Hutton

Age & origin of vines: 8 - 17years, Cederberg Mountains

Trellised: 6 wire extended Perold

Irrigation: Supplementary irrigation

Clone: MO3 & SH22 on R99

about the harvest: Yield per Ha: 6 - 8t/ha

Harvest Date: 20 march - 10 April 2011

Degree Balling at Harvest: 25° Merlot; 26° Shiraz

in the cellar :

Vinification: Cold soaking of each cultivar for for3 days, inoculate with yeast pump overs every 4 - 6hours.

Barrel Maturation: each variety barrel matured separately 60% 3rd fill, 40% 4th fill barrels. 14 months in oak. Barrels used are medium toast, Tight and medium grain oak. Blending done after barrel maturation 63% Merlot,37% Shiraz



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027 482 2827

www.cederbergwine.com

