wine.co.za
easiest way to buy wine

CWG Teen die Hoog Shiraz 2011

Intense Shiraz fruit with lots of red berries and mulberries. A combination of wild herbs, violets and white pepper aroma, distinctive of the high lying red slate vineyards. A firm structure with sweet spice and roasted coffee bean flavours that linger on the palate.



variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 15.0 % vol **rs :** 3.8 g/l **pH :** 3.5 **ta :** 5.7 g/l
type : Red **body :** Full **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Syrah du Monde 2014 - Top Shiraz
Wine Spectator, James Molesworth: 92 points – 2011 vintage
Stephen Tanzer: 93 points – 2011 vintage
Platter's SA Wine Guide'14: Five star – 2011 vintage
SA Wine Index Awards'13: Platinum – 2011 vintage
Platter's SA Wine Guide'13: Five star – 2010 vintage
Stephen Tanzer: 92 points – 2010 vintage
Wine Spectator: 94 points – 2010 vintage
Stephen Tanzer: 91 points – 2009 vintage
Wine Spectator: 92 points – 2009 vintage
Stephen Tanzer: 90 points – 2008 vintage
Wine Spectator: 93 points – 2009 vintage

ageing : A wine to mature and develop superbly over the next 4 to 8 years.

in the vineyard :
'Teen die Hoog' Shiraz vineyards located more than 1000m above sea level. The highest vineyard in the country is on a cool south easterly facing red slate hill. The name given by the farm workers as it reminds them of the toughest pick of the season. The Cederberg climate allows for a long ripening period providing us with grapes picked at a great phenolic ripeness, which normally takes place early April.

Facing: South east
Soil types: Red slate
Age of vines: 13 years
Vineyard area: 0.5 ha
Yield per hectare: 4.9 t/ha
Trellised: Extended 6 wire Perold
Irrigation: Supplementary
Clone: SH 1 on Richter 99

about the harvest: Harvest date: 25 March - 5 April 2011
Degree balling at harvest: Early morning hand harvested at 25 - 26°B

in the cellar :
Vinification: Cold maceration for 4 days was followed by pump overs every 6 hours.
Fermentation: Ferments at 25 - 28°C, malolactic fermentation in new French oak barrels, 20 days extended skin contact
Barrel maturation: Medium toasted 225 litre French Allier oak for 15 months, 100% new

Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com