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Cederberg Shiraz 2012

A multi-dimensional wine filled with intense red fruit, mulberry andcherries on the nose. Well-balanced with elegant oaking expressinghints of sweet vanilla. On the palate intense fruit flavours followsthrough leaving a silky smooth sensation.

Pair with South African game, powerful cheeses such as young cheddar or gruyere or indulge by pairing with intricate dark bitter chocolate.



variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 14.4 % vol **rs :** 3.4 g/l **pH :** 3.5 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

International Wine and Spirit Competition 2014 - Silver Outstanding
Syrah du Monde 2014: Top 10 – 2011 vintage
Decanter Asia Wine Awards 2013 - Bronze
Michelangelo International Wine Awards, SA 2013 - Gold
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-crafted Shiraz that allows you to cellar the wine for a few years developing into a sensational wine.

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age if Vines: 10 - 15 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 2012
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, Maximum temperature 28ºC. 19 days extended skin maceration
Barrel maturation: Medium toast 225ℓ barrels used, combination of medium and tight grain oak for 15 months, 1st fill 60%, 2nd fill 40%, 95% French, 5% American

Cederberg Cellar

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