

Cederberg Shiraz 2012

A multi-dimensional wine filled with intense red fruit, mulberry and cherries on the nose. Well-balanced with elegant oaking expressing hints of sweet vanilla. On the palate intense fruit flavours follow through 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 of 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 28°C. 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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