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Cederberg Shiraz 2013

A complex Shiraz filled with intense red fruit, mulberry and cherrieson the nose. Well-balanced with elegant oaking expressing hints ofsweet spice and vanilla. Red berries follow through on the palateand finishes off with a smooth lingering sensation. A well-craftedShiraz that allows you to cellar the wine for a few years developinginto a sensational wine.

Pair with South African game, powerfulcheeses such as young cheddar or gruyere or indulge by pairing withintricate dark bitter chocolate.



variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 14.47 % vol **rs :** 3.8 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

2023 Investec Trophy Wine Show - Silver
Top 100 SA Wines 2015: Winner - 2013 vintage
Veritas'14: Double Gold – 2012 vintage
Platter's SA Wine Guide'15: Four star – 2012 vintage
Decanter World Wine Awards'14: Regional Trophy – 2011 vintage
Platter's SA Wine Guide'14: Four star – 2011 vintage
Concours Mondial De Bruxelles'14: Gold – 2011 vintage
Syrah de Monde'14: Top 10 #7 – 2011 vintage
Shiraz SA Wine Challenge'14: Top 12 – 2011 vintage
Robert Parker'14: 90 points – 2011 vintage
Tim Atkin'14: 93 points – 2011 vintage
Winestate Magazine Australia'14: Five star – 2011 vintage
Michelangelo Wine Awards'13: Gold – 2011 vintage
Wine Spectator'13: 91 points – 2010 vintage
Terroir'13: Top Shiraz – 2010 vintage
Michelangelo Wine Awards'12: Double Gold – 2010 vintage
Veritas'12: Double Gold – 2010 vintage
China Wine Awards'12: Gold – 2009 vintage
Michelangelo Wine Awards'11: Gold – 2009 vintage

ageing : Optimum drinking time: 4 – 8 years

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age if Vines: 12-16 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: 17 March - 8 April 2013
Yield per ha: 6t/ha

in the cellar : Vinification: Closed tanks, cold maceration for 4 days, 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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