

Cederberg Shiraz 2013

A complex Shiraz filled with intense red fruit, mulberry and cherries on the nose. Well-balanced with elegant oakings expressing hints of sweet spice and vanilla. Red berries follow through on the palate and finishes off with a smooth lingering sensation. A well-crafted Shiraz that allows you to cellar the wine for a few years developing into a sensational wine.

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 : 14.47 % 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 of 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 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



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