

Cederberg Merlot - Shiraz 2014

Sweet plums and blackcurrants from the Merlot and cherries and spice from the Shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate.

This red blend is a must with every braai, but also suited to rich game dishes.

variety : Merlot | 73% Merlot, 27% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.4 % vol rs : 3.7 g/l pH : 3.69 ta : 5.6 g/l

type : Red

pack : Bottle **size :** 750ml **closure :** Cork

Platter's SA Wine Guide'16: 3.5 stars - 2013 vintage
Ultra Value Wine Challenge'15: Silver - 2013 vintage
Stephen Tanzer'15: 87 points - 2013 vintage
Platter's SA Wine Guide'15: 3.5 stars - 2012 vintage
Platter's SA Wine Guide'14: 3.5 stars - 2011 vintage
Veritas'13: Silver - 2011 vintage
Wine Spectator'13: 88 points - 2010 vintage

ageing : Drink now, or keep up to 4 years

in the vineyard :

Facing: South

Soil Types: Glenrosa, Slate and Hutton

Age & origin of vines: 10 - 19 years

Vineyard area: 7.5 ha

Trellised: 6 wire extended Perold

Irrigation: Supplementary

Clone: MO3 & SH22 on R99

about the harvest: Yield per Ha: 8t/ha

Harvest Date: 11 March - 15 April 2014

Degree Balling at Harvest: 25° Merlot; 26° Shiraz

in the cellar : A fantastic blend of 73% merlot and 27% shiraz...

Vinification: Cold soaking of each cultivar for 3 days, inoculate with yeast, pump overs every 4 - 6 hours, maximum temperature of 28° C

Barrel maturation: Each variety barrel matured separately 3rd fill 60%, 4th fill 40% barrels, 14 months in oak, barrels used are 225l medium toast, tight and medium grain oak, blending done after barrel maturation, 73% merlot, 27% shiraz.



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Cederberg

027 482 2827

www.cederbergwine.com

