

## Cederberg Sustainable Rose 2016

The Cederberg Rosé, made of single vineyard Shiraz, shows elegant aromas of strawberries, watermelon and cotton candy. It has a dry entry with a creamy palate yet it has a crisp finish. This Shiraz-based Rosé has an exotic coral pink appearance, a real summer refresher.

**variety :** Shiraz | 100% Shiraz

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Cederberg

**analysis :** alc : 13.30 % vol    rs : 3.9 g/l    pH : 3.60    ta : 5.8 g/l

**type :** Rose    **style :** Dry    **body :** Light

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

Wine Spectator Review '16: 85 points - 2015 vintage  
Platter's SA Wine Guide '16: 3 stars - 2015 vintage  
Platter's SA Wine Guide '15: 3.5 stars - 2014 vintage  
Gold Wine Awards '14: Gold - 2014 vintage  
Platter's SA Wine Guide '14: 3.5 stars - 2013 vintage

**ageing :** p1 - 2 years after release/p

### in the vineyard :

Facing: North West

Soil type: Sandstone

Age of Vines: 18 years

Vineyard Area: 1.0 ha, single vineyard

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: SH22/R99

### about the harvest:

Harvest date: 19 February 2016

Degree balling at harvest: Early morning hand harvested at 22.5°B

Yeild: 10t/ha

### in the cellar :

Vinification: Cold crush 8° C, Skin contact for 7 hours. Press and settle for 2 days at 10° C.

Fermentation: 24 days at 13° C with selected yeast strains.



## Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

