

CWG Teen die Hoog Shiraz 2013

The Shiraz shows great fruit intensity with aromas of mulberries and blackberries with a combination of liquorice and violets on the nose. A Firm structure on the palate and a long lingering aftertaste of dark berries and spices.

variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 14.35 % vol rs : 3.8 g/l pH : 3.5 ta : 5.8 g/l
type : Red **body** : Full **wooded**
pack : Bottle **size** : 750ml **closure** : Cork

SAWi Award '17 - Grand Gold
Syrah du Monde '16: Silver - 2013 vintage
Syrah de Monde '15: Gold - 2012 vintage
Robert Parker '14: 92 points - 2012 vintage
Syrah de Monde '14: Winner - 2011 vintage
Platter's SA Wine Guide '14: 5 stars - 2011 vintage
SA Wine Guide Index Awards '13: Platinum - 2011 vintage
Wine Spectator: 92 points - 2011 vintage
Stephen Tanzer: 93 points - 2011 vintage
Platter's SA Wine Guide '13: 5 stars - 2010 vintage
Stephen Tanzer: 92 points - 2010 vintage
Wine Spectator, Oct '12: 94 points - 2010 vintage
Stephen Tanzer: 91 points - 2009 vintage
Platter's SA Wine Guide '12: 4 stars - 2009 vintage
Wine Spectator: 92 points - 2009 vintage
Stephen Tanzer: 90 points - 2008 vintage
Platter's SA Wine Guide '11: 4 stars - 2008 vintage
Wine Spectator: 93 - 2008 vintage
Platter's SA Wine Guide '09: 4.5 stars - 2007 vintage

ageing : An excellent wine to cellar for a further five to eight years.

'Teen die Hoog' Shiraz vineyards located more than 1000 m above sea level. The highest vineyard in the country is on a cool south easterly facing red slate hill. The name given by the farm workers as it reminds them of the toughest pick of the season. The Cederberg climate allows for a long ripening period providing us with grapes picked at a great phenolic ripeness, which normally takes place early April.

in the vineyard : Facing: South east
Soil types: Red slate
Age of vines: 15 years
Vineyard area: 0.5 ha
Yield per hectare: 4.9 t/ha
Trellised: Extended 6 wire Perold
Irrigation: Supplementary
Clone: SH 1 on Richter 99

about the harvest: Harvest date: 28 March 2013
Degree balling at harvest: Early morning hand harvested at 25° - 26°B
Yield: 4.2t/ha

in the cellar : Closed tanks, cold maceration for 4 days, pump over every 6 hours;
Ferments at 25° - 28°C, malolactic fermentation in new French oak barrels, 20 days extended skin contact; Barrel maturation: 225l medium toast, tight grain oak barrels for 15 months. Only 3 barrels selected.



Cederberg Cellar

Cederberg

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