

Cederberg Merlot - Shiraz 2016

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 | 67% Merlot, 33% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.5 % vol rs : 3.7 g/l pH : 3.51 ta : 5.9 g/l

type : Red

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

Stephen Tanzer - USA '17: 89 points - 2015 vintage
Wine Spectator Review '16: 87 points - 2013 vintage
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: 13 - 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: Feb - March 2016

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

in the cellar :

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

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