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Cederberg Shiraz 2016

A complex Shiraz filled with intense red fruit, mulberry and cherries on the nose. Well-balanced with elegant oaking 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 :** 14.5 % vol **rs :** 3.7 g/l **pH :** 3.51 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi Awards '17 - Grand Slam: 100 points
SAWi Awards '17 - Top Ranking Shiraz: 4th Position
IWSC '18: Silver – 2016 vintage
HK IWSC '18: Silver – 2016 vintage
Platter's SA Wine Guide '19: 4.5 Stars – 2016 vintage
Six Nations Wine Challenge '18: Gold – 2016 vintage
Veritas '18: Double Gold – 2016 vintage
Tim Atkin '18: 93 – 2016 vintage
Cederberg & Lambertsbaai Wards Terroir Awards: Top Shiraz – 2016 vintage
Old Mutual Trophy Wine Show: Bronze – 2016 vintage
Decanter World Wine Awards '18: Silver – 2016 vintage
Top100/NWC '18: Double Gold – 2016 vintage
Platter's SA Wine Guide '18: 5 stars – 2015 vintage
Tim Atkin '17: 93 points – 2015 vintage
Cederberg & Lambertsbaai Wards Terroir Awards: Top Shiraz – 2015 vintage
Stephen Tanzer - USA '17: 91 points – 2014 vintage

ageing : Optimum drinking time: 4 - 8 years

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age if Vines: 15 - 19 years
Vineyard area: 10.5ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SH 1, 9 & 21 on Richter 99 & 110.

about the harvest: Harvest date: 18 February - 24 March 2016
Degree balling at harvest: Early morning hand harvested at 25-26°B

in the cellar : Closed tanks, cold maceration for 2 days, 15% juice bleeding directly after crush, pump over every 6 hours with 2 punch downs a day, maximum temperature 28°C; 14 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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