

## 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 of 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



# Cederberg Cellar

Cederberg

027 482 2827

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