

Cederberg Sustainable Rose 2017

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 : 13.7 % vol rs : 3.1 g/l pH : 3.4 ta : 6.2 g/l
type : Rose **style :** Dry **body :** Light
pack : Bottle **size :** 750ml **closure :** Cork

Platter's Wine Guide '18: 3 stars - 2017 vintage
Wine Spectator Review '16: 85 points - 2015 vintage
Platter's SA Wine Guide '16: 3 stars - 2015 vintage
Platter's SA Wine Guide '15: 3½ stars - 2014 vintage
Gold Wine Awards '14: Gold - 2014 vintage
Platter's SA Wine Guide '14: 3½ stars - 2013 vintage

ageing : 1 - 2 years after release

in the vineyard : Facing: North West
Soil type: Sandstone
Age of Vines: 19 years
Vineyard Area: 1.0 ha, single vineyard
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SH22/R99

about the harvest : Harvest date: 7 March 2017
Degree balling at harvest: Early morning hand harvested at 22.5° B
Yield: 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 12° C with selected yeast strains.



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