

Cederberg Sustainable Rose 2018

The Cederberg Rosé, made of Shiraz on sandstone soil, 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 : 3.4 g/l pH : 3.2 ta : 6.4 g/l
type : Rose **style :** Dry **body :** Light
pack : Bottle **size :** 750ml **closure :** Cork

Platter's SA Wine Guide '19: 3.5 stars – 2018 vintage
Gold Wine Awards: Gold – 2018 vintage
Platter's SA 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: 3.5 stars – 2014 vintage
Gold Wine Awards '14: Gold – 2014 vintage
Platter's SA Wine Guide '14: 3.5 stars – 2013 vintage

ageing : Optimum drinking time: 1 - 2 years after release

in the vineyard : Facing: North west
Soil types: Sandstone
Age of vines: 20 years
Vineyard area: 1.0 ha, single vineyard
Yield per hectare: 10 t/ha
Trellised: Extended 6 wire Perold
Irrigation: Supplementary
Clone: SH22/R99

about the harvest: Harvest date: 1 March 2018
Degree balling at harvest: Early morning hand harvested at 22.5°B

in the cellar : Vinification: Cold crush 8°C, skin contact for 7 hours, press and settle for 2 days at 10°C, fermented for 24 days at 12°C with selected yeast strains.



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