

Cederberg Merlot - Shiraz 2017

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 : 14.0 % vol rs : 3.4 g/l pH : 3.5 ta : 6.0 g/l

type : Red

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

Platter's SA Wine Guide '19: 4 Stars – 2016 vintage
Platter's Wine Guide '18: 3.5 stars – 2015 vintage
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

A fantastic blend of 57% merlot and 43% shiraz.

in the vineyard : Facing: South

Soil types: Sandstone, Glenrosa, Slate and Hutton

Age of vines: 14 - 20 years

Vineyard area: 7.5 ha

Yield per hectare: 8 t/ha

Trellised: 6 wire extended Perold

Irrigation: Supplementary

Clone: MO3 and SH22 on R99

about the harvest: Harvest date: 2 - 21 March 2017

Degree balling at harvest: 25°B merlot, 26°B shiraz

in the cellar : Cold soaking of each cultivar for 2 days, inoculate with yeast, pump overs every 6 hours, maximum temperature of 28°C; 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, 57% merlot, 43% shiraz.



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

