

## Cederberg Sustainable Rose 2019

The Cederberg Rosé 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 : 3.6 g/l   pH : 3.4   ta : 6.3 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: 19 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: 21 February 2019

Degree balling at harvest: Early morning hand harvested at 23°B

**in the cellar :** 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.



### Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

