

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

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