

Cederberg Merlot - Shiraz 2018

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 | 70% Merlot, 30% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.2 % vol rs : 3.4 g/l pH : 3.5 ta : 5.9 g/l

type : Red **style :** Dry **taste :** Fruity **wooded**

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

ageing : Drink now, or keep up to 4 years

A fantastic blend of 70% Merlot and 30% Shiraz.

in the vineyard : Facing: South

Soil types: Sandstone, Glenrosa, Slate and Hutton

Age of vines: 15 - 21 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: 8 March - 5 April 2018

Degree balling at harvest: 25°B Merlot, 26°B Shiraz

in the cellar : Cold soaking 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, 70% Merlot, 30% Shiraz.



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