

Cederberg Merlot - Shiraz 2019

The blend shows an abundance of cherries, cranberries and sweet plums. A soft and silky palate with hints of chocolate and spice.

This wooded blend of shiraz and merlot leaves the door open for rich meaty dishes or/and vegetarian stews, but if you have a great barbeque with a sweet sauce and spices going - open more than one bottle! Mixed herb sauces and rich hamburgers will also do fine.

variety : Merlot | 70% Merlot, 30% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14.5 % vol rs : 3.6 g/l pH : 3.51 ta : 5.8 g/l

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

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

ageing : Drink now, or keep up to 4 years

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters. A great value for money wine.

in the vineyard : Facing: South

Soil types: Sandstone, Glenrosa, Slate and Hutton

Age of vines: 15 - 21 years

Planted: 5.7 ha Merlot at 18 years, 3.98 ha Shiraz at 16 years

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 1018

Merlot and Shiraz grapes are vinified separately, hand harvested at 24-25 balling.

in the cellar : Grapes were cold soaked for two days before it is inoculated with yeast. During fermentation colour /flavour extraction takes place with regular pump-overs every six hours and a maximum temperature of 27°C is reached. Once malolactic fermentation is completed in tank the wine is matured further in 225l French oak barrels are used for an additional 12 months. Blending of the wine only takes place after maturation. 70% Merlot and 30% Shiraz 60 %. 3rd Fill & 40% 4th fill barrels, medium and tight grain with medium and medium plus toasting.



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