

## Cederberg Sustainable Rose 2022

An elegantly pink hued Rosé with loads of strawberry, Turkish delight and cotton candy on the nose. Finishing off with a rich creamy sensation and a lingering taste of raspberry. A real summer refresher.

When you love cooking with soy, consider pairing the food with a rosé.

**variety** : Shiraz | 100% Shiraz  
**winery** : Cederberg Cellar  
**winemaker** : David Nieuwoudt  
**wine of origin** : Cederberg  
**analysis** : alc : 12.5 % vol   rs : 3.2 g/l   pH : 3.51   ta : 5.7 g/l  
**type** : Rose   **style** : Dry   **body** : Light  
**pack** : Bottle   **size** : 0   **closure** : Screwcap

2022 Rosé Rocks - Double Gold

**ageing** : Optimum drinking time: 1 - 3 years

**in the vineyard** : Facing: North west  
Soil types: Sandstone  
Age of vines: 18 years  
Planted: 1.08 ha  
Yield per hectare: 10 t/ha  
Trellised: Extended 6 wire Perold  
Irrigation: Supplementary  
Clone: SH22/R99

**about the harvest**: Shiraz grapes are hand-harvested early morning at 22.5 balling.

**in the cellar** : Grapes crushed at 8°C with approximately 8 hours plus skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. The wine matures on fine lees for additional two months before final blending and bottling.



### Cederberg Cellar

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