

Cederberg Sustainable Rose 2023

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

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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