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Cederberg Shiraz 2020

The 2020 Cederberg Shiraz is everything you ever wanted from a quality Shiraz, and then some. On the nose, a multitude of aromas including ripe plums and mulberries, rhubarb, Moroccan spices including cloves and nutmeg, and freshly ground black pepper. The palate is opulent with a sensual, velvety texture and silky tannins. This wine is harmonious in its follow through from nose to palate to its incredible length.

Shiraz by its very nature is extremely compatible with all forms of hearty dishes. This Shiraz will be sensational with roast pork belly with Chinese five spice and preserved ginger, sticky pork ribs or a lamb casserole. It will also be a perfect partner to grilled aubergines and giant black mushrooms or any hard, aged cheese such as cheddar or parmigiano reggiano.



variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : **alc :** 14. % vol **rs :** 3.6 g/l **pH :** 3.44 **ta :** 6.2 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Veritas Awards - Gold
2024 IWSC - Gold

ageing : Optimum drinking time: 4 - 8 years

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age : 11.7 ha = 21 years and 3 ha = 4 years
Planted: 14.75 ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SH 1, 9 & 21 on Richter 99 & 110
Harvest Date: 17 February to 24 March 2020

about the harvest: Degree balling at harvest: Early morning hand-harvested at 25-26°B

in the cellar : Cold soaked for two days before being inoculated with yeast. During fermentation, colour/flavour extraction takes place with
regular pumpovers every six hours along with two to three manual punchdowns of the grape cap. A maximum temperature of 27 °C is reached. On completion of fermentation, a further 10 to 14 days of extended skin maceration takes place before pressing and transferring into 225 L French oak barrels. Malolactic fermentation is completed in barrel and further maturation takes place over 15 months in 45% 1st fill, 45% 2nd fill and 10% 3rd fill tight- and medium-grain 100% French oak barrels with medium toasting

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