

Cederberg Merlot - Shiraz 2023

The beautiful, deep, burgundy-red colour of this wine leads to opulent aromas of plump black cherries and mulberries. Crushed black pepper and baker's spices add a delicious dimension to this very appealing wine. This fruit-driven blend with its soft, juicy tannins, broad flavours and refreshing acidity creates a lingering spicy fruit finish. This is a well-crafted wine that punches way above its price point.

The Cederberg Merlot-Shiraz 2022 is a superb all-rounder! Open a bottle to get the party going or serve it around a braai, your favourite slow- family. The broad flavour profile of this wine should complement every occasion and most flavours. Just be mindful of strong spices and Indian-style hot curries.

variety : Merlot | 73% Merlot, 27% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14. % vol rs : 3.1 g/l pH : 3.46 ta : 5.9 g/l

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

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

2026 Platter's SA Wine Guide - 4 stars (86 points)

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: 5.7 ha Merlot – 20 years; 3.98 ha Shiraz – 17 years; 4.9 ha – 4 years

Planted: 14.58 ha

Yield per hectare: 8 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

Clone: MO3 and SH22 on R99

Harvest date: 235February – 18 March 2023

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

in the cellar : Grapes are cold soaked for two days before being inoculated with yeast. During fermentation, colour/ flavour extraction takes place with regular pumpovers every six hours. A maximum temperature of 27 °C is reached. Once malolactic fermentation is completed in tank, the wine is matured for an additional 12 months in 225l French oak barrels (60% 3rd and 40% 4th fill medium and tight-grain barrels with medium and medium-plus toasting. Blending only takes place after maturation: 73% Merlot and 27% Shiraz.



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