

Cederberg Sustainable Rose 2025

The Cederberg Sustainable Shiraz Rosé 2025 shows a beguiling pale salmon-pink colour with alluring copper flashes – lighter and even more luminous than previous vintages. The nose brims with rose petals and Turkish delight, with an abundance of flavour following through onto the palate. The weight and presence on the palate speak of the quality of this rosé while creating a playful, sweet-savoury intrigue and refreshingly tart pomegranate finish.

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 : 2.4 g/l pH : 3.55 ta : 6.1 g/l
type : Rose **style** : Dry **body** : Light
pack : Bottle **size** : 750ml **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

Harvest Date: 01 - 04 March 2025

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

Cederberg

027 482 2827

www.cederbergwine.com

