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Cederberg Shiraz 2021



Vibrant and expressive, the Cederberg Shiraz 2021 mirrors the opulence of the 2020 vintage. Chewy, ripe red fruit is underpinned by spicy clove, Moroccan spice, and freshly ground black pepper. Silky tannins frame the wine's structure, balancing rich fruit with a spicy, savoury black olive and umami-laced finish – the hallmark of a top-quality cool-climate Shiraz.

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 :** 13 % vol **rs :** 3.1 g/l **pH :** 3.41 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Global Fine Wine Challenge - Judges Selection
2025 Tim Atkin SA Wine Report - 92 points
2025 Platter's Wine Guide - 5 stars

Benefiting from diverse soil types, unpolluted air, and free-flowing crystal-clear water, Cederberg Wines is situated at 1 036 metres above sea level in a virus-free growing area. Consequently, 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. The climate is described as cool continental. In summer, expect a dramatic temperature drop at night, and, in winter, snow-capped mountains.

in the vineyard : Facing: South-east
Soil type: Red slate/Hutton
Age : 11.7 ha = 21 years and 3 ha = 5 years
Planted: 14.75 ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: SH 1, 9 & 21 on Richter 99 & 110
Harvest Date: 8 March - 1 April 2021

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.

Cederberg Cellar

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