

Cederberg Sustainable Rose 2026

The Cederberg Sustainable Rosé 2026 greets the eye with a luminous crimson-pink hue. Aromas of potpourri, rose petal and sweet-sour sherbet mingle with a delicate savoury nuance of salty kelp. The palate unfolds with cranberry and strawberry fruit with its refreshing acidity bringing lively tartness to the wine. Ruby grapefruit notes interplay with sweet strawberry, leading to a clean, invigorating finish.

The savoury edge of this Rosé makes it an easy food partner. Enjoy it poolside or with leisurely al fresco summer lunches. Sensational with summer salads, including watermelon and feta salad topped with rocket and a crush of black pepper. Grilled prawns and line fish or sushi are always a winner. Serve well chilled for vibrant freshness.

variety : Shiraz | 100% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 12.5 % vol rs : 2.3 g/l pH : 3.50 ta : 5.66 g/l

type : Rose **style** : Dry **body** : Light **taste** : Fruity

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

ageing : Optimum drinking time: 1 - 3 years

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

in the vineyard : Facing: North west

Soil types: Sandstone

Age of vines: 23 years

Planted: 1.08 ha

Yield per hectare: 10 t/ha

Trellised: Extended 6-wire Perold

Irrigation: Supplementary

Clone: SH22/R99

about the harvest: Harvest date: 25-27 February 2026

The Shiraz grapes are hand-harvested in the early morning at 22.5 °B

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

