

Cederberg Teen die Hoog Shiraz 2023

The inky, dark purple colour of this wine is the first indication of its magnitude. The nose is opulent with a jewel box of vibrant red and black fruit aromas, including plump black cherries, raspberries and hints of prune compote, mingling with red roses and purple violets. The perfumed nose of this wine is created by the tiniest berries grown on a geographical fault line in the vineyard. The intensity of this wine will draw you back again and again as layer upon layer of aromas and flavours unfold on your palate with each visit, creating a lasting memory of this exquisite Shiraz. This wine deserves to be cellared for a good few years to allow the secondary and tertiary flavours to evolve. If you cannot resist temptation, decant the wine a few hours before serving.

Big bold flavours are the perfect match for our Teen die Hoog Shiraz. Pair it with duck and cherry pie, coq au vin or a rich cassoulet. Bring on the bœuf bourguignon or vegetable stir-fry with chopped cashew nuts. It will also be sublime with a simple grilled rib-eye steak.

variety : Shiraz | 100% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.9 g/l pH : 3.4 ta : 6 g/l

type : Red **body :** Full **wooded**

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

2026 Shiraz SA Challenge - Top 12 Shiraz

ageing : An excellent wine to cellar for a further four to eight years.

The "Teen die Hoog" Shiraz vineyard is located more than 1 000 m above sea level. The highest vineyard in the Cape winelands is planted on a cool, south-easterly-facing slope comprised of ancient red slate. The vineyard was named by the farm workers as it reminds them of the toughest pick of the season. The unique mountain climate allows for a long ripening period, providing grapes picked at optimum phenolic ripeness.

in the vineyard : Facing: South east

Soil types: Black slate

Age of vines: 6 years

Vineyard area: 0.3 ha

Yield per hectare: 4.9 t/ha

Trellised: Extended 6-wire Perold

Irrigation: Supplementary

Clone: SH 1 on Richter 99

about the harvest: Harvest date: 18 March 2013

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

Yield: 4.2t/ha

in the cellar : Picking in the early morning (20% whole bunch with the rest destemmed and whole berry sorted) is followed by two days of cold soaking in stainless steel tanks. During fermentation, two punch downs a day of the grape cap with gentle pump overs every eight hours for extraction are implemented. Extended maceration for an additional 12 days occurs before a light pressing. Malolactic fermentation takes place in new, tight grain 225 L medium-toast French oak barrels. 75% 1st fill and 25% 2nd fill barrels. Barrel matured for 15 months. A premium selection of only three barrels is made.



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