



#### WINEMAKER

David Nieuwoudt

#### FARMING

Sustainable

#### VARIETALS

Syrah (Shiraz)

#### FEATURES

Bottle, Cork

#### ABV

14%

#### AVAILABLE SIZES (L)

0.750



## Cederberg

### Shiraz

SOUTH AFRICA, WESTERN CAPE, CEDERBERG



#### WINERY OVERVIEW

South Africa's most uniquely situated vineyard is located within the pristine Cederberg Wilderness Area, which lies in the Cape Floral Kingdom. Here, among spectacular rock formations and fynbos, you will find the highest altitude (3,200 Feet) vineyards in the Cape. The cool climate and remote location, with its pure mountain air and water, ensures that the vines are virus free. This results in award winning wines which show an exceptional purity of fruit.

The Cederberg land has been family owned since the mid-1800s, with wine production beginning in the 1970's. Today, winemaker David Nieuwoudt is the fifth generation at the helm of farming and production. Cederberg's 200 hectares of vineyards and farmland, along with 5,000+ hectares of unspoiled preservation, hold the unique distinction of 'ward,' meaning the area holds its own classification of terroir and high quality standards, similar to a 'cru.'

Cederberg is the only winery within its ward, and has shown a strong commitment to conservation in the area. Great efforts have been made in a number of projects to protect this special land and provide equitable opportunities for those who work locally at the winery. Cederberg is a World Wildlife Fund Conservation Champion, focused on promoting sustainable land management and biodiversity in wine production, and the area has been marked as a UNESCO World Heritage site.

#### TERROIR

Granite and red slate soil.

#### VINIFICATION

Grapes are cold soaked for two days before being inoculated with yeast. During fermentation, color/flavor 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.

TA: 6.2 g/l

RS: 3.6 g/l

pH: 3.44

#### AGING

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.

#### TASTING NOTES

A complex Shiraz filled with intense red fruit, mulberry and cherries on the nose. 15 Months in oak showing hints of sweet spice and vanilla. Red berries follow through on the palate and finishes off with a smooth lingering sensation.

