

CEDERBERG

SOUTH AFRICA

SUSTAINABLE ROSÉ 2017

The Cederberg Rosé, made of Shiraz on sandstone soil, shows elegant aromas of strawberries, watermelon and cotton candy. It has a dry entry with a creamy palate yet it has a crisp finish. This shiraz-based Rosé has an exotic coral pink appearance, a real summer refresher!

----- VINEYARDS & VINIFICATION -----

Facing:	North west
Soil types:	Sandstone
Age of vines:	19 years
Vineyard area:	1.0 ha, single vineyard
Yield per hectare:	10 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SH22/R99
Harvest date:	7 March 2017
Degree balling at harvest:	Early morning hand harvested at 22.5°B
Vinification:	Cold crush 8°C, skin contact for 7 hours, press and settle for 2 days at 10°C, fermented for 24 days at 12°C with selected yeast strains
Optimum drinking time:	1 - 2 years after release

----- ANALYSIS -----

Alcohol	13.7 % vol	TA	6.2 g/l
Sugar	3.1 g/l	pH	3.4

----- ACCOLADES -----

- Platter's Wine Guide '18: 3 stars – 2017 vintage
- Wine Spectator Review '16: 85 points – 2015 vintage
- Platter's SA Wine Guide '16: 3 stars – 2015 vintage
- Platter's SA Wine Guide '15: 3.5 stars – 2014 vintage
- Gold Wine Awards '14: Gold – 2014 vintage
- Platter's SA Wine Guide '14: 3.5 stars – 2013 vintage



WINES *with* ALTITUDE

www.cederbergwine.com