



Anno 1893

CEDERBERG

SOUTH AFRICA

MERLOT-SHIRAZ 2020

A cool continental climate, diverse soil types, unpolluted air and free-flowing, crystal-clear waters create ideal growing conditions. A great value-for-money wine.

VINEYARDS

Facing:	South
Soil types:	Sandstone, glenrosa, slate and hutton
Age:	5.7 ha Merlot – 18 years; 3.98 ha Shiraz – 16 years
Planted:	9.68 ha
Yield per hectare:	8 t/ha
Trellised:	Six-wire extended Perold
Irrigation:	Supplementary
Clone:	MO3 and SH22 on R99
Harvest date:	22 February to 24 March 2020

WINEMAKING

Merlot and Shiraz grapes are hand-harvested at 24–25 Balling and vinified separately. Grapes are cold soaked for two days before being inoculated with yeast. During fermentation, colour/flavour extraction takes place with regular pumpovers every six hours and a maximum temperature of 27°C is reached. Once malolactic fermentation is completed in tank, the wine is matured further in 225l French oak barrels for an additional 12 months. Blending of the wine only takes place after maturation. 54% Merlot and 46% Shiraz. 60% 3rd fill and 40% 4th fill barrels, medium and tight grain with medium and medium-plus toasting. 54% Merlot and 46% Shiraz. 60% 3rd Fill & 40% 4th fill barrels, medium and tight grain with medium and medium plus toasting.

ANALYSIS

Alc 14% vol	TA 5.9 g/l	RS 3.7 g/l	pH 3.49
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WINEMAKER'S TASTING NOTES

This blend shows an abundance of cherries, cranberries and sweet plums. A soft and silky palate displays hints of chocolate and spice.

Optimum Drinking Time: Drink now or keep for up to four years.

FOOD PAIRING

This wooded blend of Shiraz and Merlot leaves the door open for rich meaty dishes and/or vegetarian stews but if you have a great barbeque with a sweet sauce and spices going – open more than one bottle! Mixed herb sauces and rich hamburgers will also pair well.

Cheese: Try appenzeller, a well-matured asiago, blue brie or camembert, emmental, fontina and leicester.

ACCOLADES

Platter's SA wine guide '22: 4 stars – 2019 vintage
Platter's SA Wine Guide '20: 4 stars – 2017 vintage
Platter's SA Wine Guide '19: 4 stars – 2016 vintage
Platter's SA Wine Guide '18: 3.5 stars – 2015 vintage
Stephen Tanzer - USA '17: 89 points – 2015 vintage
Wine Spectator Review '16: 87 points – 2013 vintage
Platter's SA Wine Guide '16: 3.5 stars – 2013 vintage
Ultra Value Wine Challenge '15: Silver – 2013 vintage
Stephen Tanzer '15: 87 points – 2013 vintage
Platter's SA Wine Guide '15: 3.5 stars – 2012 vintage
Platter's SA Wine Guide '14: 3.5 stars – 2011 vintage