



Anno 1893

CEDERBERG

SOUTH AFRICA

SHIRAZ 2018

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters.

VINEYARDS

Facing:	South east
Soil types:	Red Slate and Hutton
Age:	16 - 20 years. 11.7 ha - 20 years and 3.0 ha - 3 years
Planted:	14.75 ha
Yield per hectare:	6 - 7 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SH 1, 9 and 21 on Richter 99 and 110
Harvest date:	22 February - 5 April 2018

WINEMAKING

Grapes are hand harvested at 24.5 – 26.0 balling. Cold soak for two days before it is inoculated with yeast. During fermentation colour/flavour extraction takes place with regular pump-overs every six hours along with two to three manual punch downs of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation a further 10-14 days of extended skin maceration takes place before pressing and barrelling in 225l French oak. Malolactic fermentation is completed in barrel and further maturation takes place over 15 months.

45% 1st fill, 45% 2nd fill & 10 % 3rd fill barrel, tight and medium grain oak with medium toasting
96% French oak, 4% American oak.

ANALYSIS

Alc 14.5 % vol TA 5.9 g/l RS 3.6 g/l pH 3.45

WINEMAKER'S TASTING NOTES

A multi-layered Shiraz showing red cherries and mulberries with a subtle mocha, clove nuances. Complex on palate with long lasting flavours of red fruit and dark chocolate. Full bodied wine with mouth-watering tannins.

Optimum Drinking Time: 4 - 8 years

FOOD PAIRING

Pair this wine with South African game with soft dark spices like cloves and cinnamon, fresh pepper and spice balls. If the barbeque includes slightly sweet sauces, try the Shiraz, but a strong cheese soufflé will make the knees go weak. End the evening with a tiny block of dark chocolate – meaning skip the port. Marrow and truffle are two richer foods that pair very well with Shiraz.

Cheese: Powerful cheeses such as young cheddar or gruyere, appenzeller, lancashire, leiden, munster, certain parmesans, raclette, but NOT the soft white cheeses.

ACCOLADES

SAWi Awards '18: Platinum – 2017 vintage
SAWi Awards '17 - Grand Slam: 100 points
SAWi Awards '17 - Top Ranking Shiraz: 4th Position

Platter's SA Wine Guide '20: 5 stars – 2017 vintage
Veritas: Gold – 2017 vintage
IWSC '19: Silver – 2017 vintage
Novare SA Terroir Award '19 Cederberg Ward: Top Shiraz – 2017 vintage