



CEDERBERG

SOUTH AFRICA

MERLOT SHIRAZ 2016

A fantastic blend of 67% merlot and 33% shiraz. Sweet plums and blackcurrants from the merlot and cherries and spice from the shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate. This red blend is a must with every braai, but also suited to rich game dishes.

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

Facing:	South
Soil types:	Sandstone, Glenrosa, Slate and Hutton
Age of vines:	13 - 19 years
Vineyard area:	7.5 ha
Yield per hectare:	8 t/ha
Trellised:	6 wire extended Perold
Irrigation:	Supplementary
Clone:	MO3 and SH22 on R99
Harvest date:	25 February - 24 March 2016
Degree balling at harvest:	25°B merlot, 26°B shiraz
Vinification:	Cold soaking of each cultivar for 2 days, inoculate with yeast, pump overs every 6 hours, maximum temperature of 28°C; Each variety barrel matured separately - 3rd fill 60%, 4th fill 40% barrels, 14 months in oak, barrels used are 225l medium toast, tight and medium grain oak, blending done after barrel maturation, 67% merlot, 33% shiraz
Optimum drinking time:	Drink now, or keep up to 4 years

----- ANALYSIS -----

Alcohol	14.5 % vol	TA	5.6 g/l
Sugar	3.8 g/l	pH	3.6

----- ACCOLADES -----

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
Veritas '13: Silver – 2011 vintage
Wine Spectator '13: 88 points – 2010 vintage

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www.cederbergwine.com