



Anno 1893

CEDERBERG

SOUTH AFRICA

SUSTAINABLE ROSÉ 2020

With a cool continental climate, diverse soil types, unpolluted air and free-flowing crystal-clear waters. With minimal interference during the viticulture, this wine carries the sustainable practices of the farm.

VINEYARDS

Facing:	North west
Soil types:	Sandstone
Age:	18 years
Planted:	1.08 ha
Yield per hectare:	10 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SH22/R99
Harvest date:	12 February 2020

WINEMAKING

Shiraz grapes are hand harvested early morning at 22.5 balling. Grapes crushed at 8°C with approximately 8 hours plus skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. The wine matures on fine lees for additional two months before final blending and bottling.

ANALYSIS

Alc 13.0 % vol TA 6.0 g/l RS 3.5 g/l pH 3.4

WINEMAKER'S TASTING NOTES

An elegantly pink hued Rosé with loads of strawberry, Turkish delight and cotton candy on the nose. Finishing off with a rich creamy sensation and a lingering taste of raspberry. A real summer refresher.

Optimum Drinking Time: 1 – 3 years

FOOD PAIRING

When you love cooking with soy, consider pairing the food with a rosé.

Cheese: Serve the rosé with acidic white cheeses and berry partners (fresh, jam or preserves). Also try feta.

ACCOLADES

- Platter's SA Wine Guide '20: 3.5 stars – 2019 vintage
- Rose Rocks '19: Gold – 2019 vintage
- SA Women's Wine & Spirit Awards 2019: Gold – 2019 vintage
- Platter's SA Wine Guide '19: 3.5 stars – 2018 vintage
- Gold Wine Awards: Gold – 2018 vintage
- Platter's SA 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