

Anno 1893

CEDERBERG

SOUTH AFRICA

SHIRAZ 2022

Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines is situated at 1 036 metres above sea level in a virus-free growing area. Consequently, 250 kilometres from Cape Town you will find the highest wine farm in the Western Cape. The climate is described as cool continental. In summer, expect a dramatic temperature drop at night; and, in winter, snow-capped mountains.

VINEYARDS

Facing:	South-east
Soil types:	Red slate and hutton
Age:	11.7 ha = 23 years and 3 ha = 6 years
Planted:	14.75 ha
Yield per hectare:	10–15 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	H1, 9 and 21 on Richter 99 and 110
Harvest date:	10 March to 13 April 2022

WINEMAKING

Grapes are hand-harvested at 24.5–26 °B and cold soaked for two days before being inoculated with yeast. During fermentation, colour/flavour extraction takes place with regular pumpovers every six hours along with two to three manual punchdowns. Fermentation completed, a further 10 to 14 days of extended skin maceration takes place before pressing and transferring into 225l French oak barrels. Malolactic fermentation is completed in barrel and further maturation takes place over 15 months in 40% 1st fill, 45% 2nd fill and 15% 3rd fill tight- and medium-grain 100% French oak barrels with medium toasting.

ANALYSIS

Alc 14% vol	TA 6.1 g/l	RS 3.0 g/l	pH 3.45
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TASTING NOTES BY SANDY HARPER CWM

Dark, dense ruby in colour, opening to a savoury nose of black pepper, spice and dark, brooding fruit. An impressive wine, the palate revealing a more restrained and savoury expression than previous vintages. This stylistic evolution results in an elegant wine that retains the opulence and richness typical of high-altitude Cederberg Shiraz, while showing greater savoury nuance and finesse.

Optimum Drinking Time: Four to eight years.

FOOD PAIRING

The savoury spice and dark fruit profile of this Shiraz make it a natural partner to richly flavoured dishes across a broad spectrum of flavours. As the adage goes...when in doubt, pair it with Shiraz. This Shiraz pairs best with slow-braised lamb shoulder with rosemary and garlic, pepper-crusted beef fillet or sticky pork ribs on the braai. The wine's savoury depth also complements umami-driven dishes such as miso soup or Vietnamese stir-fries. Shiraz generally avoids rind cheeses, preferring hard, mature cheeses such as aged Cheddar, Parmesan or Comté.

ACCOLADES

International Wine and Spirit Competition '26: Silver (93 points) – 2022 vintage
Decanter World Wine Awards '26: Silver (92 points) – 2022 vintage
Syrah du Monde '26: Gold - 2022 vintage
Platter's SA Wine Guide '26: 4.5 stars (92 points) – 2022 vintage
International Wine Challenge '25: Silver (92 points) – 2022 vintage
International Wine & Spirit Competition '25: Silver (92 points) – 2022 vintage
Global Fine Wine Challenge '25: Judges Selection – 2021 vintage
Tim Atkin SA Report '25: 92 points – 2021 vintage
Platter's SA Wine Guide '25: 5 stars (95 points) – 2021 vintage
Wine Enthusiast review April 26: 91 points: 2020 vintage
Robert Parker Points '25: 89 points – 2020 vintage
Decanter World Wine Awards '20: Gold (95 points) – 2019 vintage

