

Anno 1893

CEDERBERG

SOUTH AFRICA

SHIRAZ ROSÉ 2026

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

VINEYARDS

Facing:	North-west
Soil types:	Sandstone
Age:	23 years
Planted:	1.08 ha
Yield per hectare:	10 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH22/99
Harvest date:	25-27 February 2026

WINEMAKING

The Shiraz grapes are hand-harvested in the early morning at 22.3 °B and crushed at 8 °C with approximately eight plus hours of skin contact before a light pressing. Two days of juice settling are followed by racking and the addition of selected yeast. Fermentation is at 11 °C for approximately 20 days. The wine matures on the fine lees before final blending and bottling.

ANALYSIS

Alc 12.5% vol TA 5.5 g/l RS 2.7 g/l pH 3.48

--- TASTING NOTES BY SANDY HARPER CWM ---

A delicate strawberry blush in colour, this elegant Rosé opens with vibrant aromas of cranberry, ruby grapefruit and subtle sweet candy. The palate reveals surprising textural weight, carrying the bright red fruit with poise and precision. Beyond the fruit lies an intriguing saline, kelp-like savoury character that adds depth and complexity, beautifully framed by lively natural acidity. The result is a Rosé of unexpected substance, finishing long, clean and refreshingly dry.

Optimum Drinking Time: One to three years.

SANDY'S PAIRING INSIGHT

Made from Shiraz, this Rosé has the structure to be far more than simply a wine to enjoy by the glass. It pairs beautifully with sushi, teriyaki salmon or tuna, grilled prawns or a relaxed alfresco lunch. The umami flavours of soy sauce and the delicate saltiness of sushi enhance the wine's savoury character, while its bright acidity keeps the palate refreshed. It is equally at home with mildly spiced Thai or Vietnamese dishes, where fragrant herbs and gentle spices beautifully lift the wine's vibrant fruit and floral notes.

ACCOLADES

Platter's SA Wine Guide '26: 3.5 stars – 2025 vintage
Platter's SA Wine Guide '25: 3.5 stars – 2024 vintage
Platter's SA Wine Guide '24: 3.5 stars – 2023 vintage
South African Young Wine show '23: Silver – 2023 vintage
Platter's SA Wine Guide '23: 3.5 stars – 2022 vintage
Platter's SA Wine Guide '22: 3.5 stars – 2021 vintage
Rosé Rocks '21: Double Gold – 2020 vintage

