

Anno 1893

CEDERBERG

SOUTH AFRICA

MERLOT-SHIRAZ 2023

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
Soil types:	Sandstone, glenrosa, slate and hutton
Age:	5.7 ha Merlot – 21 years; 3.98 ha Shiraz – 18 years; 4.9 ha – 5 years
Planted:	14.58 ha
Yield per hectare:	8 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	MO3 and SH22 on R99
Harvest date:	25 February – 18 March 2023

WINEMAKING

Merlot and Shiraz grapes are hand-harvested at 24–25 °B and vinified separately. Grapes are cold soaked for two days before being inoculated with yeast. During fermentation, colour/ flavour extraction takes place with regular pumpovers every six hours. A maximum temperature of 27 °C is reached. Once malolactic fermentation is completed in tank, the wine is matured for an additional 12 months in 225l French oak barrels (60% 3rd and 40% 4th fill medium and tightgrain barrels with medium and medium-plus toasting. Blending only takes place after maturation: 59% Merlot and 41% Shiraz.

ANALYSIS

Alc 14% vol	TA 5.9 g/l	RS 3 g/l	pH 3.46
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--- TASTING NOTES BY SANDY HARPER CWM ---

The Cederberg Merlot-Shiraz 2023 is a dark, densely coloured blend that brings together the plushness of Merlot with the spice of Shiraz in seamless harmony. The nose reveals ripe blackberries, mulberries and red cherries with hints of pepper and soft oak. On the palate, a compôte of dark and red berries unfolds—juicy mulberry, ripe plum and a tangy burst of pomegranate bring lift and vibrancy. Supple tannins and gentle spice round out the lingering finish. Polished yet unpretentious, this is a generous, go-to red.

Optimum Drinking Time: Drink now, or keep for four more years.

FOOD PAIRING

Ripe fruit and soft tannins make this wine a versatile match with rich satisfying dishes. Enjoy with sizzling lamb chops off the braai, mushroom pasta with a hint of chilli or oxtail pan-fried dumplings (potstickers). It's equally at home with slowcooked casseroles or simply poured by the glass and shared with friends. Just steer clear of overly spicy dishes that may overpower its charm.

ACCOLADES

Platter's SA Wine Guide '23: 4 stars – 2020 vintage
Platter's SA Wine Guide '22: 4 stars – 2019 vintage
Platter's SA Wine Guide '20: 4 stars – 2017 vintage

