

Anno 1893

CEDERBERG

SOUTH AFRICA

SHIRAZ 2021

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 = 21 years and 3 ha = 5 years
Planted:	14.75 ha
Yield per hectare:	10–15 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH1, 9 and 21 on Richter 99 and 110
Harvest date:	08 March to 01 April 2021

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 13% vol	TA 5.9 g/l	RS 3.1 g/l	pH 3.41
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TASTING NOTES BY SANDY HARPER CWM

Vibrant and expressive, the Cederberg 2021 Shiraz mirrors the opulence of the 2020 vintage. Chewy, ripe red fruit is underpinned by spicy clove, Moroccan spice, and freshly ground black pepper. Silky tannins frame the wine's structure, balancing rich fruit with a spicy, savoury black olive and umami-laced finish—the hallmark of a top-quality cool-climate Shiraz.

Optimum Drinking Time: Four to eight years.

FOOD PAIRING

Shiraz, by its very nature, is very compatible with all forms of hearty dishes. Serve it alongside crusty bread with black olive tapenade. Pair it with smoky kassler pork chops on the grill with a light Asian marinade. Complete the fare with baked sweet potatoes with chilli butter. A brilliant partner to aged hard cheeses such as mature cheddar or vintage gouda.

ACCOLADES

International Wine and Spirit Competition '24: Gold (95 points) – 2021 vintage
Platter's SA Wine Guide '25: 5 stars (95 points) – 2021 vintage
Concours Mondial de Bruxelles '24: Grand Gold – 2021 vintage
International Wine & Spirits Competition '24: Gold (96 points) – 2020 vintage
Investec Trophy Wine Show '24: Gold – 2020 vintage (97 points)
Decanter World Wine Awards '23: Gold (95 points) – 2020 vintage

