TINDAL
WINE MERCHANTS

Shiraz, Cederberg

Western Cape, South africa

Product code	CG03ZZRC
Grapes	Shiraz
Country	SOUTH AFRICA
ABV%	14.5
Case Size	6
Closure Style	Cork
Producer	Cederberg Wines
Vintage	2021

Vegan Vegetarian

Anno 1893
CEDERBERG

Producer

Fifth-generation winemaker David Nieuwoudt leads a talented 'team with attitude' to produce award-winning wines from our high-lying vineyards that flourish in a pure, virus-free environment. Cederberg Wines is situated in a unique climatic zone that can be described as a cool Mediterranean climate rather than a maritime or coastal one. Furthermore, the farm Dwarsrivier is located at the foot of Sneeuberg Mountain, one of the highest peaks in the Western Cape at 2 026 m above sea level. Cederberg Wines, thus, lays claim to having the highest vineyards in the Western Cape at between 950 and 1 100 m above sea level. The soil types are well-drained on weathered shale/slate on the hillsides and high mountain slopes, with a higher clay content well suited to red cultivars. Cederberg farms sustainably, and because this isolated area is virus-free and has minimal disease, there's little to no chemical intervention. The farm also forms part of the Greater Cederberg Biodiversity Corridor (GCBC) between the West Coast and the Tankwa Karoo.

Tasting Notes

A multi-layered Shiraz showing red cherries and mulberries with a subtle mocha, clove nuances. Complex on palate with long lasting flavours of red fruit and dark chocolate. Full bodied wine with mouth-watering tannins. Optimum Drinking Time: 4 - 8 years

Viticulture

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Winemaking

Grapes are hand harvested at 24.5 – 26.0 balling. Cold soak for two days before it is inoculated with yeast. During fermentation colour/flavour extraction takes place with regular pump-overs every six hours along with two to three

manual punch downs of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation a further 10-14 days of extended skin maceration takes place before pressing and barrelling in 225l French oak. Malolactic fermentation is completed in barrel and further maturation takes place over 15 months. 45% 1st fill, 45% 2nd fill & 10 % 3rd fill barrel, tight and medium grain oak with medium toasting 96% French oak, 4% American oak.

Awards

Decanter World Wine Awards 2021: Gold 96 points – 2018 vintage
Shiraz SA Challenge 2021: Top 12 – 2018 vintage
15th Syrah du Monde '21: GOLD – 2018 vintage
SAWi Awards '18: Platinum – 2017 vintage
SAWi Awards '17 - Grand Slam: 100 points
SAWi Awards '17 - Top Ranking Shiraz: 4th Position
Platter's SA Wine Guide '20: 5 stars – 2017 vintage