

## Shiraz, Cederberg



<b>Product code</b>	CG03ZZRC
<b>Grapes</b>	Shiraz
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	14.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Cederberg Wines
<b>Vintage</b>	2020



Vegan



Vegetarian

## 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