



Anno 1893

# CEDERBERG

SOUTH AFRICA

## MERLOT-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
Soil types:	Sandstone, glenrosa, slate and hutton
Age:	5.7 ha Merlot – 19 years; 3.98 ha Shiraz – 17 years
Planted:	9.68 ha
Yield per hectare:	8 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	MO3 and SH22 on R99
Harvest date:	22 February to 24 March 2020

### 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 and a maximum temperature of 27°C is reached. Once malolactic fermentation is completed in tank, the wine is matured further in 225l French oak barrels for an additional 12 months. Blending of the wine only takes place after maturation: 74% Merlot and 26% Shiraz. 60% 3rd fill and 40% 4th fill medium and tight-grain barrels with medium and medium-plus toasting are used.

### ANALYSIS

Alc 14% vol      TA 5.7 g/l      RS 3.1 g/l      pH 3.59

### TASTING NOTES BY SANDY HARPER CWM

Merlot dominates with Shiraz to soften the curve, producing a deliciously drinkable wine – approachable in its youth but will reward with some ageing. This wine shows an abundance of sweet, ripe red fruit such as brambleberries, raspberries and plump black cherries. Clever use of wood supports the fruit without overwhelming it. The soft, accessible tannins make this a great wine for all occasions.

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

### FOOD PAIRING

Enjoy around the braai fire with rosemary lamb chops or juicy beef burgers, or at the dinner table with rich meaty stews or hearty lentils and black-eyed beans with herb dumplings. Pair with mature hard and semi-hard cheeses rather than white rind cheeses. Structured by Merlot for longevity and sophistication, made accessible by Shiraz. Your 'go to' red wine of choice!

### ACCOLADES

Platter's SA Wine Guide '22: 4 stars – 2019 vintage  
Platter's SA Wine Guide '20: 4 stars – 2017 vintage  
Platter's SA Wine Guide '19: 4 stars – 2016 vintage  
Stephen Tanzer - USA '17: 89 points – 2015 vintage