

Anno 1893

CEDERBERG

SOUTH AFRICA

SHIRAZ 2020

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 = 4 years
Planted:	14.75 ha
Yield per hectare:	6–7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH1, 9 and 21 on Richter 99 and 110
Harvest date:	17 February to 24 March 2020

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 of the grape cap. A maximum temperature of 27 °C is reached. On completion of fermentation, a further 10 to 14 days of extended skin maceration takes place before pressing and transferring into 225 L French oak barrels. Malolactic fermentation is completed in barrel and further maturation takes place over 15 months in 45% 1st fill, 45% 2nd fill and 10% 3rd fill tight- and medium-grain 100% French oak barrels with medium toasting.

ANALYSIS

Alc 14% vol TA 6.2 g/l RS 3.6 g/l pH 3.44

TASTING NOTES BY SANDY HARPER CWM

The 2020 Cederberg Shiraz is everything you ever wanted from a quality Shiraz, and then some. On the nose, a multitude of aromas including ripe plums and mulberries, rhubarb, Moroccan spices including cloves and nutmeg, and freshly ground black pepper. The palate is opulent with a sensual, velvety texture and silky tannins. This wine is harmonious in its follow through from nose to palate to its incredible length.

Optimum Drinking Time: Four to eight years.

FOOD PAIRING

Shiraz by its very nature is extremely compatible with all forms of hearty dishes. This Shiraz will be sensational with roast pork belly with Chinese five spice and preserved ginger, sticky pork ribs or a lamb casserole. It will also be a perfect partner to grilled aubergines and giant black mushrooms or any hard, aged cheese such as cheddar or parmigiano reggiano.

ACCOLADES

International Wine and Spirits Challenge '23: Silver (94 points) – 2020 vintage
Platter's SA Wine guide '23: 4.5 stars – 2020 vintage
International Wine Challenge '23: Silver – 2020 vintage
SA Shiraz Challenge '22: Top 12 – 2020 vintage
Decanter World Wine Award '23: Gold Medal (95 points) – 2020 vintage
Global Fine Wine Challenge '22: Gold – 2019 vintage

