



Anno 1893

CEDERBERG

SOUTH AFRICA

SUSTAINABLE ROSÉ 2022

A cool continental climate, diverse soil types, unpolluted air and free-flowing, crystal-clear waters create ideal growing conditions. Grown using minimal interference, this wine reflects the sustainable practices of the farm.

VINEYARDS

Facing:	North-west
Soil types:	Sandstone
Age:	19 years
Planted:	1.08 ha
Yield per hectare:	10 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH22/R99
Harvest date:	09 March 2022

WINEMAKING

Shiraz grapes are hand-harvested in the early morning at 22.5 Balling and crushed at 8°C with approximately eight hours plus skin contact before a light pressing. Two days of juice settling are followed by racking and the addition of selected yeast. Fermentation is at 11°C for approximately 24 days. The wine matures on fine lees before final blending and bottling.

ANALYSIS

Alc 12.5% vol TA 6.08 g/l RS 2.48 g/l pH 3.26

WINEMAKER'S TASTING NOTES

A bright pink-coloured rosé with fresh notes of strawberry and raspberry on the nose. Expect hints of cotton candy with a creamy but lively finish on the palate. A real summer refresher.

Optimum Drinking Time: One to three years.

FOOD PAIRING

If you love cooking with soy sauce, pairing the food with this rosé is a winner.

Cheese: Serve this rosé with acidic white cheeses and berry partners (fresh, jam or preserves). Also try feta.

ACCOLADES

Platter's SA Wine Guide '22: 3.5 stars – 2021 vintage
Platter's SA Wine Guide '20: 3.5 stars – 2019 vintage
Rosé Rocks '19: Gold – 2019 vintage
SA Women's Wine & Spirit Awards 2019: Gold – 2019 vintage
Platter's SA Wine Guide '19: 3.5 stars – 2018 vintage
Gold Wine Awards: Gold – 2018 vintage
Platter's SA Wine Guide '18: 3 stars – 2017 vintage
Wine Spectator Review '16: 85 points – 2015 vintage
Platter's SA Wine Guide '16: 3 stars – 2015 vintage
Platter's SA Wine Guide '15: 3.5 stars – 2014 vintage
Gold Wine Awards '14: Gold – 2014 vintage
Platter's SA Wine Guide '14: 3.5 stars – 2013 vintage