

Anno 1893

# CEDERBERG

SOUTH AFRICA

## SUSTAINABLE ROSÉ

Just 250 kilometres from Cape Town, you will find the highest wine farm in the Western Cape. Benefiting from diverse soil types, unpolluted air and free-flowing crystal-clear water, Cederberg Wines' highest vineyards are situated at 1 036 metres above sea level in a virus-free growing area. The climate is cool continental with a dramatic temperature drop at night in summer and snow-capped mountains in winter.

### VINEYARDS

Facing:	North-west
Soil types:	Sandstone
Age:	21 years
Planted:	1.08 ha
Yield per hectare:	10 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH22/99
Harvest date:	30 January – 16 February 2024

### WINEMAKING

The Shiraz grapes are hand-harvested in the early morning at 22.5 °B and crushed at 8 °C with approximately eight plus hours of 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 the fine lees before final blending and bottling.

### ANALYSIS

Alc 12% vol      TA 6.2 g/l      RS 2.7 g/l      pH 3.41

### TASTING NOTES BY SANDY HARPER CWM

The Cederberg Sustainable Rosé shows a beguiling pale salmon-pink colour with alluring copper flashes – lighter and even more luminous than previous vintages. The nose brims with rose petals and Turkish delight, with an abundance of flavour following through onto the palate. The weight and presence on the palate speaks of the quality of this rosé while creating a playful sweet-savoury intrigue and refreshingly tart pomegranate finish.

**Optimum Drinking Time:** One to three years.

### FOOD PAIRING

More than just an elegant Shiraz-based rosé, this wine is a great way to entertain during summer or ease into the cooler months with style. This rosé has sufficient personality to pair with umami-rich flavours including sushi or flame-grilled prawns and shellfish. Perfect with creamy salmon pasta or try it with grilled mixed peppers and salty green olives.

### ACCOLADES

Platter's SA Wine Guide '24: 3.5 stars – 2023 vintage  
South African Young Wine show '23: Silver – 2023 vintage  
Platter's SA Wine Guide '23: 3.5 stars – 2022 vintage  
Platter's SA Wine Guide '22: 3.5 stars – 2021 vintage  
Rosé Rocks '21: Double Gold award – 2020 vintage

