

# CEDERBERG

SOUTH AFRICA

## SUSTAINABLE ROSÉ 2014

The Cederberg Rosé, made of single vineyard shiraz on sandstone soil, shows elegant aromas of strawberries, watermelon and cotton candy. It has a dry entry with a creamy palate yet it has a crisp finish. This shiraz-based Rosé has an exotic coral pink appearance, a real summer refresher!

### ----- VINEYARDS & VINIFICATION -----

Facing:	North west
Soil types:	Sandstone
Age of vines:	16 years
Vineyard area:	1.0 ha, single vineyard
Yield per hectare:	10 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SH22/R99
Harvest date:	13 March 2014
Degree balling at harvest:	Early morning hand harvested at 22.5°B
Vinification:	Cold crush 8°C, skin contact for 7 hours, press and settle for 2 days at 10°C, fermented for 24 days at 13°C with selected yeast strains
Optimum drinking time:	1 - 2 years after release

### ----- ANALYSIS -----

Alcohol 13.3%vol	TA 6.5 g/l
Sugar 3.6 g/l	pH 3.50

### ----- ACCOLADES -----

- 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



WINES *with* ALTITUDE

[www.cederbergwine.com](http://www.cederbergwine.com)