



CEDERBERG

SOUTH AFRICA

MERLOT · SHIRAZ 2014

A fantastic blend of 73% merlot and 27% shiraz. Sweet plums and blackcurrants from the merlot and cherries and spice from the shiraz. A wine that is very accessible and smooth with fruity flavours lingering on the palate. This red blend is a must with every braai, but also suited to rich game dishes.

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

Facing:	South
Soil types:	Sandstone, Glenrosa, Slate and Hutton
Age of vines:	11 – 17 years
Vineyard area:	7.5 ha
Yield per hectare:	8 t/ha
Trellised:	6 wire extended Perold
Irrigation:	Supplementary
Clone:	MO3 and SH22 on R99
Harvest date:	11 March – 15 April 2014
Degree balling at harvest:	25°B merlot, 26°B shiraz
Vinification:	Cold soaking of each cultivar for 3 days, inoculate with yeast, pump overs every 4 – 6 hours, maximum temperature of 28°C
Barrel maturation:	Each variety barrel matured separately 3 rd fill 60%, 4 th fill 40% barrels, 14 months in oak, barrels used are 225ℓ medium toast, tight and medium grain oak, blending done after barrel maturation, 73% merlot, 27% shiraz
Optimal drinking time:	Drink now, or keep up to 4 years

----- ANALYSIS -----

Alcohol 14.4% vol	TA 5.6 g/l
Sugar 3.7 g/l	pH 3.69

----- ACCOLADES -----

- Platter's SA Wine Guide'16: 3.5 stars – 2013 vintage
- Ultra Value Wine Challenge'15: Silver – 2013 vintage
- Stephen Tanzer'15: 87 points – 2013 vintage
- Platter's SA Wine Guide'15: 3.5 stars – 2012 vintage
- Platter's SA Wine Guide'14: 3.5 stars – 2011 vintage
- Veritas'13: Silver – 2011 vintage
- Wine Spectator'13: 88 points – 2010 vintage

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www.cederbergwine.com