

HB Wine Merchants presents wines from: **Cederberg**



FRANCE

Merlot-Shiraz

South Africa



Brand Highlights

- The highest elevation vineyards in South Africa at 1036 meters with diverse soil types
- Multi-generational family business in an isolated area since 1893
- Cool climate and long hangtime with extended bottle aging at the winery before release
- Adheres to sustainable agricultural/viticulture methods

The Estate

Since 1893, the Nieuwoudt family has farmed the rugged land of the Dwarsrivier in Cederberg, situated 250 km north of Cape Town. The total property is vast, spanning over 13,000 acres of which 163 acres of land are dedicated to vineyards. The first vines were planted in 1973 and David Nieuwoudt, the fifth generation, has been managing the farm since 1977. The property is aligned with the Khoisan spirit of environmental stewardship and Cederberg Wines is a WWF Conservation Champion. Sustainable practices are employed and there is no spraying of herbicides or pesticides for the past five years. The isolation of the site, along with the elevation, ensures a virus-free environment while offering unique growing conditions. This is especially important to the farming and production of a later harvested red grape varietals. Innovation and simplicity is also encouraged and harnessed to increase quality wherever possible.

Wine Making

The grapes are harvested by hand at 24-25 Brix and are vinified separately. The grapes are cold soaked for two days before fermentation. Extraction takes place with regular pump-overs every six hours. Once fermentation and malolactic is complete in the tank, the grapes are pressed and transferred into 225 Liter French Oak barriques (3rd and 4th fill) for 12 months. The wine is then blended and is 54% Merlot and 46% Shiraz bottled with 3.7 grams of residual sugar and a total acidity of 5.9 g/l. 12,000 cases produced. Aged in the bottle at the winery before release.

Tasting Notes

This blended wine is packed with blackberry, raspberry and black cherry fruit with sweet aromas. The use of used wood support the smooth texture of Merlot without overpowering it and the Shiraz adds the spice while keeping even tannins. This combination makes for a eminently pleasant and balanced red wine. Perfectly matched to burgers, stews, and most cheeses.

Press



Product Specifications

- Available in: 750mL-12 [Natural Cork]
- UPC: 8 72887 00023 3
- SCC: 1 08 72887 00023 0
- Case (in.): 12.2" x 13" x 9.9"