

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



FRANCE

## 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 varieties. Innovation and simplicity is also encouraged and harnessed to increase quality wherever possible.

### Wine Making

The grapes are grown on red slate and are harvested by hand at 24.5-26 Brix. The grapes are cold soaked for two days before fermentation. Extraction takes place with regular pump-overs every six hours and two to three manual punch downs of the must cap. Once fermentation is complete a further 10 to 14 days of skin maceration in the tank, the pressing is done and transferred into 225 Liter French Oak barriques. The wine completes Malolactic in barrique of which 45% are new and is bottled with 3.6 grams of residual sugar and a total acidity of 6.2 g/l. 4,000 cases produced. Aged in the bottle at the winery before release.

### Tasting Notes

This wine is “packed”! On the nose you have ripe plums, mulberries, rhubarb, along with Moroccan spices including cloves and nutmeg and freshly ground black pepper. An opulent palate follows with a velvety texture, silky tannins and a sensual lingering finish. Try it with hearty dishes from sticky pork ribs to lamb to roast pork belly as well as the hard cheeses and robust grilled eggplant.

### Press

- ♦ 2020 Vintage **96 Points**—IWSC Gold Medal
- ♦ 2019 Vintage **95 Points**—Decanter
- ♦ 2018 Vintage **91 Points**—Wine Enthusiast

### Product Specifications

- Available in: 750mL-12 [Natural Cork]
- UPC: 8 72887 00025 7
- SCC: 1 08 72887 00025 4
- Case (in.): 13.4” x 10.2” x 12.2”