

David Nieuwoudt Ghost Corner Sauvignon Blanc 2008

Focused and full-flavoured with breathtaking intensity. Capsicum, fig and lemongrass aromas. Gooseberry flavours and great minerality from cool growing conditions. Skin and lees contact enhances richness. Satisfying now, but has structure to develop in bottle.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 3.1 ta : 7.1 g/l va : 0.4 g/l so2 : 115 mg/l fso2 : 45 mg/l

type : White **body** : Full **taste** : Mineral **wooded**

pack : Bottle **closure** : Cork

Veritas 2008: Double Gold

Medal Wine Magazine Tops @ Spar: SA Top 10 SB 2008

Wine Magazine: 4 Star

Michelangelo International Wine Awards: Gold Medal

Winemakers Choice 2008: Diamond Award.

ageing : Maturation potential: Optimum 2 - 5 years.

in the vineyard : Facing: South

Soil types: Bokkeveld slate and gravel

Age of vines: 8 years

Vineyard area: 2 Ha

Trellised: Extended Perold

Irrigated: Supplementary

Clone: SB 316 on Richter99.

about the harvest: Yield per Ha: 6 t/Ha

Harvest date: 14 February 2008

Degree Balling at Harvest: 21.7° Balling.

in the cellar : Fermentation: Skin contact for 8 hours - Only free run juice used - Cold fermentation in stainless steel tanks

Fermentation temp: 12° C

Fermentation days: 24days.



Cederberg Cellar

Cederberg

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