

David Nieuwoudt Ghost Corner Sauvignon Blanc 2009

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 : 14.0 % vol rs : 2.5 g/l pH : 3.23 ta : 7.1 g/l so2 : 115 mg/l fso2 : 45 mg/l

wooded

pack : Bottle **closure :** Cork

Winemakers Choice Awards 2009 Diamond Award.

ageing : Maturation potential: Optimum 2 - 5 years.

in the vineyard : 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 2009

Degrees 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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