

David Nieuwoudt Ghost Corner Semillon 2008

Distinctive cool-climate minerals, nettles, figs and dusty dry fynbos express Elim provenance. Small proportion fermented in new French oak added complexity and length with smokey bacon aromas. Firm acidity for mouth watering freshness.

variety : Semillon | 100% Semillon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.5 % vol rs : 2.8 g/l pH : 3.31 ta : 7.1 g/l

type : White

pack : Bottle **closure** : Screwcap

Decanter World Wine Awards 2009: Silver Medal

SA Terroir Awards 2009 Semillon Trophy

South African Terroir Awards 2009: Semillon Varietal Trophy

John Platter wine guide 2010: 4 stars

IWSC 2009: Silver

ageing : Maturation Potential: Optimum 3 - 5 years.

in the vineyard : In the Vineyard

Facing: South

Soil Type: Bokkeveld slate and gravel

Age of Vines: 8 years

Vineyard area: 1.5ha

Trellised: Extended Perold

Irrigation: Supplementary

Clone: SH1 on Richter 99.

about the harvest: Degree Balling at Harves: 22.8° Balling

Harvest Date: 3 march 2008.

in the cellar : Fermentation: Skin contact for 8 hours - Only free run juice used - Cold fermentation in stainless steel tanks - 30% fermented in new 300 liter French oak barrels for 4 months before blending.

Fermentation Temperature: 12° C

Fermentation days: 28days

Period in wood: 5 months

Will develop beautifully in the next 3 to 4 years.



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

