

David Nieuwoudt Ghost Corner Sauvignon Blanc 2010

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 % vol rs : 2.4 g/l pH : 3.45 ta : 7.0 g/l
type : White **body** : Full **wooded**
pack : Bottle **closure** : Cork

Robert Parker Rating Aug. 2011 - 91 points
Top 100 SA Wines 2011 - Sauvignon Blanc Category
Old Mutual Trophy Wine Show 2011 - Silver Medal
Veritas 2010 Wine Awards - Gold Medal

ageing : Maturation potential: Optimum 2 - 5 years.

in the vineyard : Facing: South
Soil types: Bokkeveld slate and gravel
Age of vines: 9 years
Vineyard area: 3 Ha
Trellised: Extended Perold
Irrigated: Supplementary
Clone: SB316 on Richter 99.

about the harvest: Yield per Ha: 5.5 t/Ha
Harvest date: 14 February 2009
Degrees Balling at Harvest: 21.5° - 24° 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: 21days.



Cederberg Cellar

Cederberg
027 482 2827
www.cederbergwine.com

