

## David Nieuwoudt Ghost Corner Semillon 2009

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.

Ideally suited to food.

**variety** : Semillon | 100% Semillon

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Elim

**analysis** : alc : 13 % vol rs : 2.7 g/l pH : 3.131 ta : 6.9 g/l

**type** : White

**pack** : Bottle **closure** : Screwcap

**Robert Parker Rating Aug. 2011 - 90 points**

International Wine Challenge 2011: Bronze Medal

SA Terroir Awards:

2010 - Semillon Trophy

2009 - Semillon Trophy

2008 - Semillon Trophy

Top 100 SA Wines Awards 2011: Winner

**ageing** : Will develop beautifully in the next 3 to 4 years

**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 2009

Yield: 5t/ha

**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: 28 days

Period in wood: 4 months

Wood: Medium toast - Allier - Burgundy coopers



### Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com



