

## David Nieuwoudt Ghost Corner Sauvignon Blanc 2011

This Sauvignon blanc is packed with brilliance and stature, it shows a multifarious compilation of fruit and earth. Powerful layers of green figs and gooseberries, with a touch of grapefruit, fynbos and a steely minerality, a reflection of the cool climate terroir of Elim where the grapes are sourced.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Elim

**analysis :** alc : 13.24 % vol    rs : 2.6 g/l    pH : 3.37    ta : 7.0 g/l

**type :** White    **body :** Full    **wooded**

**pack :** Bottle    **closure :** Cork

Novare SA Terrior Wine Awards 2013: Walker Bay & Cape Agulhas Districts - Top Sauvignon Blanc  
Veritas Wine Awards 2012 - Silver Medal  
Old Mutual Trophy Wine Show 2012 - Silver  
Decanter World Wine Awards 2012 - Bronze Medal  
Top 100 SA Wines 2012 - Winner  
Robert Parker Rating Aug. 2011 - 91 points  
Top 100 SA Wines 2011 - Winner  
Old Mutual Trophy Wine Show 2011 - Silver Medal  
Veritas 2010 Wine Awards - Gold Medal

**ageing :** Optimum 2 - 5 years after release.

**in the vineyard :** Facing: South

Soil types: Bokkeveld slate, Koffieklip and gravel

Age of vines: 10 years

Vineyard area: 3 Ha

Trellised: Extended 6 Perold

Irrigated: Supplementary

Clone: SB316 on Richter 99.

**about the harvest:** Yield per Ha: 5.5 t/Ha

Harvest date: 18 - 24 February 2011

Degrees Balling at Harvest: Early morning hand harvested at 21.5° - 24° Balling.

**in the cellar :** Vinification: Reductive style, cold crush 8° C

Skin contact for 8 hours, light pressing, only free run juice used. Settle for 2 days at 10° C.

Fermentation days: 21 days at 12° days with selected yeast strains.

Lees Contact: 5 months lees contact, tank battonage weekly



### Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

