

## David Nieuwoudt Ghost Corner Semillon 2010

This cool climate Semillon displays a bouquet reminiscent of white fruit, fig leaf and nettles while carrying an underlying earthiness with it. It offers a well-rounded palate where all the flavours come to the fore, held together by its backbone acidity with a pleasing aftertaste that exhibits an earthy minerality. A small amount of French oak adds another layer of silky complexity to this well crafted wine.

This wine is especially well suited for strong seafood flavours such as yellowtail, scallops or snoek, as well as lightly smoked meat.

**variety** : Semillon | 100% Semillon

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Elim

**analysis** : alc : 13.4 % vol   rs : 3.1 g/l   pH : 3.27   ta : 7.0 g/l

**type** : White   **style** : Dry

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

2012 Old Mutual Trophy Wine Show : Silver

Since the first release the '07, '08 and '09 vintages were awarded the Semillon trophy at the annual SA Terroir Wine Awards.

International Wine and Spirits Competition (IWSC) '11: Gold – 2009 vintage

SA Top 100 '11 - 2009 vintage

**ageing** : 3 to 5 years after release

**in the vineyard** : Facing: South

Soil Type: Bokkeveld Slate, Koffieklip and Gravel

Age of Vines: 10 years

Vineyard area: 1.5ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: SH1 on Richter 99

**about the harvest**: Degree Balling at Harvest: Early morning harvested at 22.5° Balling

Harvest Date: 3 March 2011

Yield: 5t/ha

**in the cellar** : Vinification: Reductive style, cold crush 8°C Skin contact for 8 hours, pressing, only free run juice used. Settle for 2 days at 10°C.

Fermentation: 28 days in stainless steel tank - 70%

30% fermented in 1st and 2nd fill 300ltr French oak barrels for 3 months before blending at 12°C with selected yeast strains. 5 Month lees contact, weekly tank and barrel bâtonnage.

Wood: Medium toast - Allier forests - Burgandy coopers

Optimum Drinking Time: 3 - 5 years after release



# Cederberg Cellar

Cederberg

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

