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# David Nieuwoudt Ghost Corner Sauvignon Blanc 2012

A unique Sauvignon blanc that cannot be compared to any other. Powerful concentrated layers of green figs and gooseberries, with a touch of grapefruit, fynbos and a steely minerality on the palate. A reflection of the cool climate terroir of Elim where the grapes are sourced. Lees contact during the winemaking process creates length and richness on the aftertaste, which will progress even more over the next 2 or 3 years. This wine can stand its own against any great seafood or poultry dishes such as pheasant.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc
**winery :** Cederberg Cellar
**winemaker :** David Nieuwoudt
**wine of origin :** Elim
**analysis :** **alc :** 13.5 % vol **rs :** 2.3 g/l **pH :** 3.40 **ta :** 7.0 g/l
**type :** White **body :** Full **wooded**
**pack :** Bottle **size :** 0 **closure :** Cork

Veritas Wine Awards 2013 - Gold
International Wine and Spirit Competition 2013 - Silver Outstanding
Decanter World Wine Awards 2013: Regional Trophy - 2012 vintage
Old Mutual Trophy Wine Show 2013 - Bronze
Top 100 SA 2013 - 2012 Vintage
Top 100 SA 2012 - 2011 Vintage
Top 100 SA 2011 - 2010 Vintage
Veritas 2011: Gold - 2011 Vintage
SA Top 10 Sauvignon Blanc 2011 - 2011 Vintage
Sommelier Wine Awards 2012: Gold - 2011 Vintage

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

**in the vineyard :** Facing: South
Soil types: Bokkeveld slate, Koffieklip and gravel
Age of vines: 11 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 - 28 February 2012
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: 21days at 12° days with selected yeast strains.
Lees Contact: 5 months lees contact, tank battonage weekly

# Cederberg Cellar

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