

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

Lees Contact: 5 months lees contact, tank battonage weekly



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

