

David Nieuwoudt Ghost Corner Semillon 2011

An aromatic Semillon displaying aromas of green fig, white fruit and nettles characteristic of the cool climate in Elim. A distinct minerality with a slight earthiness on the nose that follows through onto the palate. A small amount of French oak adds a hint of smokiness leading to a creamy palate with a crisp acidity.

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 : 13.0 % vol rs : 2.3 g/l pH : 3.3 ta : 7.0 g/l

type : White **style** : Dry

pack : Bottle **size** : 0 **closure** : Screwcap

Veritas Wine Awards 2013 - Gold

International Wine and Spirit Competition 2013- Silver Outstanding

Novare SA Terrior Wine Awards 2013: Walker Bay & Cape Agulhas District - Top Semillon

Decanter World Wine Awards 2013 - Commended

Top 100 SA Wines 2013 - 2011 Vintage

Old Mutual Trophy Wine Show 2012 - Silver

Since the first release the 2007, 2008 and 2009 vintages were awarded the Semillon trophy at the annual SA Terrior Wine Awards.

International Wine and Spirits Competition (IWSC) 2011: Gold - 2009 vintage

SA Top 100 2011 - 2009 vintage

ageing : 3 to 5 years after releasebr /

in the vineyard : Facing: South

Soil Type: Bokkeveld Slate, Koffieklip and Gravel

Age of Vines: 11 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



Cederberg Cellar

Cederberg

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