

David Nieuwoudt Ghost Corner The Bowline 2012

Sailors call the bowline the 'king of knots' - a strong simple knot that symbolises union, completion and eternal devotion. This white blend 'ties the knot' between Semillon and Sauvignon Blanc to produce our flagship. The Bowline. Green fig and dusty elements from the Semillon complement the ripe asparagus notes from the Sauvignon Blanc. A complex wine with well balanced oak with a refreshing, smooth finish.

Enjoyed with roast chicken or fresh seafood.

variety : Sauvignon Blanc | 48% Semillon, 52% Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin :

analysis : alc : 13.8 % vol rs : 2.8 g/l pH : 3.39 ta : 6.7 g/l

type : White wooded

pack : Bottle size : 0 closure : Cork

Michelangelo International Wine Awards, SA2013 - Silver

ageing : A wine to cellar for 3 - 5years.

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age and origin of vines: 12 years, Elim Ward

Vineyard Area 12 Ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: Sem, SB159,317

about the harvest: Harvest date: 19 Feb - 15 March 2012

Degree Balling at harvest: Early morning hand harvested

Yield: 5t/ha

Semillon at 22.5° B | Sauvignon blanc 22 – 23.5° B

in the cellar : Each cultivar has been vinified separately. Reductive style, cold crush 8°C

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

Semillon taken to 1st, 2nd and 3rd fill French oak barrels, fermented and matured in barrel for 9 months. Sauvignon Blanc specially selected is fermented and kept in stainless steel tank for 9 months before blending.

48% Semillon, 52% Sauvignon Barrels are medium toast; tight grain- Burgundy coopers



Cederberg Cellar

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