

David Nieuwoudt Ghost Corner Pinot Noir 2012

A beautifully crafted Pinot noir with prominent red fruit of ripe cherries and sweet raspberries with an undertone of earthy, mushroom nuances. A silky palate with berries and delicate oak components following through

To be enjoyed on its own, but well paired with a creamy mushroom soup or crispy duck.

variety : Pinot Noir | 100% Pinot Noir

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 14 % vol rs : 2.8 g/l pH : 3.5 ta : 5.6 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

pack : 0 **size :** 0 **closure :** 0

ageing : A wine to be aged for another 3- 5years.

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age and origin of vines: 10 years, Elim Ward

Vineyard Area 1.2 Ha

Yield per Ha: 5 t/Ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: PN9D, PN459 & PN115

about the harvest: Harvest date: 11 Feb - 14 February 2012, each clone picked separately.

Degree Balling at harvest: Early morning hand harvested

Pinot noir 23 - 23.5 °B

in the cellar : Vinification: 3 days cold soaking in open fermenter. Fermentation starts naturally, then inoculated with selected burgundy yeast.

Fermentation: 2 pump over and 2 punch downs done daily during peak fermentation. Maximum temperature 28 degrees. End of fermentation little to no pump overs only punch downs.

Wood: Burgundy coopers -11 months. 20% new oak, 20% 2nd fill, 30% 3rd fill & 30% 4th fill French oak barrels.



Cederberg Cellar

Cederberg

027 482 2827

www.cederbergwine.com

