

David Nieuwoudt Ghost Corner Sauvignon Blanc 2013

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 : 13.2 % vol rs : 2.6 g/l pH : 3.4 ta : 6.7 g/l

type : White **style** : Dry **body** : Full **wooded**

pack : Bottle **size** : 0 **closure** : Cork

International Wine and Spirit Competition 2014 - Silver - 2013 vintage

Decanter World Wine Awards 2013: International Trophy for Top Sauvignon Blanc above £15 – 2012 vintage

Veritas'13: Gold – 2012 vintage

Platter SA Wine Guide'14: Four star – 2012 vintage

SA Wine Index Awards'13: Platinum – 2012 vintage

Decanter World Wine Awards'13: Regional Trophy – 2012 vintage

Top 100 SA Wines'13 – 2012 vintage

Top 100 SA Wines'12 – 2011 vintage

Top 100 SA Wines'11 – 2010 vintage

Veritas'11: Gold – 2011 vintage

SA Top 10 Sauvignon Blanc'11 – 2011 vintage

Sommelier Wine Awards'12: 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: 12 years, Elim ward

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 2013

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 6 hours, only free run juice used, settle for 3 days at 10°C.

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

Lees contact: 5 months, tank battonage weekly



Cederberg Cellar

Cederberg

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