

David Nieuwoudt Ghost Corner Semillon 2013

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 and rich pork dishes.

variety : Semillon | 100% Semillon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.46 % vol rs : 3.5 g/l pH : 3.2 ta : 7.0 g/l

type : White **wooded**

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

Top 100 SA Wines 2015: Winner - 2013 vintage

Veritas'14: Double Gold - 2013 vintage

SA Terroir Wine Awards'14: National winner - 2012 vintage

Tim Atkin'14: 93 points - 2012 vintage

Top 100 SA Wines'14 - 2012 vintage

Platter SA Wine Guide'14: Four star - 2011 vintage

SA Wine Index Awards'13: Best in category & Platinum - 2011 vintage

IWSC'12: Gold Outstanding - 2011 vintage

Top 100 SA Wines'13 - 2011 vintage

Since the first release the '07, '08, '09, '10, '11 and '12 vintages were awarded the Semillon trophy at the annual SA Terroir Wine Awards.

ageing : 3 - 5 years after release

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age and origin of vines: 13 years, Elim ward

Vineyard area 1.5 ha

Yield per hectare: 5 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: SH 1 on Richter 99

about the harvest: Harvest date: 7 March 2013

Degree balling at harvest: Early morning hand harvested at 22.5°B

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 300ℓ French Oak Barrels for 3 months before blending at 12°C with selected yeast strains.

Lees contact: 5 month lees contact, weekly tank and barrel bâtonnage.

Barrel maturation: Barrels used are Medium toast - Allier Burgandy coopers, 300ℓ barrels.



Cederberg Cellar

Cederberg

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