

David Nieuwoudt Ghost Corner Sauvignon Blanc 2014

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 maritime climate 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.

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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

Platter SA Wine Guide'15: 4.5 star – 2013 vintage
Robert Parker'14: 88 points – 2013 vintage
Decanter World Wine Awards'13: 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
Veritas'11: Gold – 2011 vintage
SA Top 10 Sauvignon Blanc'11 – 2011 vintage
Sommelier Wine Awards'12: Gold – 2011 vintage
Top 100 SA Wines'11 – 2010 vintage

ageing : Optimum 2 - 5 years after release.

in the vineyard : Facing: South
Soil types: Bokkeveld slate, Koffieklip and Gravel
Age of vines: 13 years, Elim ward
Vineyard area: 12 Ha
Trellised: Extended 6 Perold
Irrigated: Supplementary
Clone: SB10, SB159, SB316 on Richter 99

about the harvest: Yield per Ha: 8 t/Ha
Harvest date: 14 February – 7 March 2014
Degrees Balling at Harvest: Early morning hand harvested at 21.5° - 24° Balling.

in the cellar : Vinification: Reductive style, cold crushed at 8°C, skin contact for 6 hours, only free run juice used, settle for 3 days at 10°C
Fermentation: 21 days at 12°C with selected yeast strain
Lees contact: 5 months, tank bâtonnage weekly



Cederberg Cellar

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027 482 2827

www.cederbergwine.com

