

Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2013

Naturally fermented sauvignon blanc. Enticing aromas of fleshy whitepear and quince with an illusion of sweetness. Nine months barrelmaturarion gives a creamy, full-palate with beautiful length.

Well pairedwith fresh seafood or a creamy pasta.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Cederberg
analysis : alc : 13.3 % vol rs : 4.2 g/l pH : 3.5 ta : 6.2 g/l
type : White
pack : Bottle **size :** 0 **closure :** Screwcap

Platter SA Wine Guide'15: 4.5 star – 2013 vintage
Top 100 SA Wines'14 – 2013 vintage
Platter SA Wine Guide'14: Five star – 2012 vintage

ageing : Best enjoyed right away, but potential to age up to five years.

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
Yield per hectare: 8 t/ha
Trellised: Extended 6 wire Perold
Irrigation: Supplementary
Clone: SB159, 317 on Richter 99

about the harvest: Harvest date: 19 Feb - 8 March 2013
Degree balling at harvest: Early morning hand harvested at 22 – 23.5oB

in the cellar :
Vinification: 50% cold crush 8°C, reductive style, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10°C, 50% whole bunch press, reductive style, one day settling at 10°C

Fermentation: After settling, juice is moved to 2nd, 3rd & 4th fill French oak barrels for natural fermentation (no culture added) and matured in barrel for 9 months, each barrel fermented at 13 °C for 40 – 60 days

Barrel maturation: Barrels are medium toast; tight grain - a combination of 300 and 400l barrels



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