

David Nieuwoudt Ghost Corner Pinot Noir 2014

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 and chicken dishes.

variety : Pinot Noir | 100% Pinot Noir

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.0 % vol rs : 2.8 g/l pH : 3.5 ta : 5.8 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

Top 100 SA Wines 2015: Winner - 2013 vintage

The Drinks Business Global Pinot Noir Masters 2015: Gold Medal - 2013 vintage

Platter SA Wine Guide 2015: 4½ Stars - 2013 vintage

Robert Parker 2014 - 90 Points: 2013 vintage

Platter SA Wine Guide 2014: 4 Stars - 2012 vintage

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

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age and origin of vines: 11 years, Elim Ward

Vineyard Area 1.2

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: PN9D, PN459 & PN115

about the harvest: Harvest date: 14 - 18 February 2014, each clone picked separately.

Degree Balling at harvest: Early morning hand harvested Pinot noir 23° - 23.5° B

Yield per Ha: 8 t/Ha

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 - 9 months.

20% new oak, 2nd fill 20%, 3rd fill 30% & 4th fill 30%, 228l French oak barrels



Cederberg Cellar

Cederberg

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