

Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2014

Well paired with fresh seafood or a creamy pasta.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Elim
analysis : alc : 12.89 % vol rs : 3.5 g/l pH : 3.5 ta : 6.5 g/l
type : White **wooded**
pack : Bottle **size** : 750ml **closure** : Screwcap

Platter SA Wine Guide 2015: 4.5 star - 2013 vintage
Top 100 SA Wines 2014 - 2013 vintage
Platter SA Wine Guide 2014: 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: 13 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: 14 Feb - 26 February 2014
Degree balling at harvest: Early morning hand harvested at 22° - 23.5° B

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
Optimum drinking time: 3 - 5 years after release.



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Cederberg
027 482 2827
www.cederbergwine.com

