

## David Nieuwoudt Ghost Corner The Bowline 2014

Sailors call the bowline the 'king of knots' - a strong simple knot that symbolises union, completion and eternal devotion. This white blend 'ties the knot' between Semillon and Sauvignon Blanc to produce our flagship. The Bowline. Green fig and dusty elements from the Semillon complement the ripe asparagus notes from the Sauvignon Blanc. A complex wine with well balanced oak with a refreshing, smooth finish.

Enjoyed with roast chicken or fresh seafood.

variety : Sauvignon Blanc | 48% Semillon, 52% Sauvignon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 12.26 % vol rs : 3.6 g/l pH : 3.4 ta : 6.5 g/l

type : White body : Full taste : Fruity wooded

pack : Bottle size : 750ml closure : Cork

Platter SA Wine Guide 2015: 4½ star - 2013 vintage

Tim Atkin 2014: 93 points - 2013 vintage

Mchelangelo Wine Awards 2014: Gold - 2013 vintage

Platter SA Wine Guide 2014: Five star - 2012 vintage

ageing : A wine to cellar for 3 - 5 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

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: DD1, SB159, 317

about the harvest: Harvest date: 14 Feb - 26 February 2014

Degree Balling at harvest: Early morning hand harvested: 5t/ha

Semillon at 22.5° B | Sauvignon Blanc 22° - 23.5° B

Yield: 8t/ha

in the cellar : Vinification: Each cultivar has been vinified separately - made in a reductive style

Fermentation: Grapes are cold crushed at 8° C, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10° C

Lees contact: Sauvignon blanc specially selected, fermented and kept in stainless steel

tank for 9 months before blending, semillon taken to 1st, 2nd and 3rd fill French oak

barrels, fermented and matured in barrel for 9 months, 52% sauvignon blanc, 48% semillon

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

Optimum Drinking Time: 3 - 5 years after release



# Cederberg Cellar

Olifants River

+27.274822827

[www.cederbergwine.com](http://www.cederbergwine.com)

