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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
Michelangelo Wine Awards 2014: Gold - 2013 vintage
Platter SA Wine Guide 2014: Five star - 2012 vintage

ageing : A wine to cellar for 3 - 5years.

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 harvestedeld: 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

Cederberg
027 482 2827
www.cederbergwine.com