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Ghost Corner Pinot Noir 2015

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 :** 13.5 % vol **rs :** 3.0 g/l **pH :** 3.6 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

Novare SA Terrior Wine Awards '16 National: Top Pinot Noir – 2015 vintage
Novare SA Terroir Wine Awards '16 District: Top Pinot Noir – 2015 vintage
NWC/Top 100 SA '16: Top 100/Double Silver – 2015 vintage
Platter SA Wine Guide '16: 4.5 star – 2014 vintage
Decanter World Wine Awards '15: Silver – 2014 vintage
SA Terror Wine Awards '15: Top Pinot Noir – 2014 vintage
Top 100 SA Wines '15: Silver – 2014 vintage
Old Mutual Trophy '15: Silver – 2014 vintage
The Drinks Business Global Pinot Noir Masters '15: Gold – 2013 vintage
Platter's SA Wine Guide '15: 4.5 star – 2013 vintage
Robert Parker '14: 90 points – 2013 vintage
Platter's SA Wine Guide '14: 4 star – 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: 13 years, Elim Ward
Vineyard Area 1.2
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: PN9D, PN459 & PN115

about the harvest: Harvest date: 05 - 15 February 2015, each clone picked separately
Degree balling at harvest: Early morning hand harvested pinot noir 23° - 25.5° 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

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