

## 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 Terrior 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



# Cederberg Cellar

Cederberg

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