

Ghost Corner Semillon 2015

An aromatic Semillon displaying aromas of green fig, white fruit and nettles characteristic of the cool climate in Elim. A distinct minerality with a slight earthiness on the nose that follows through onto the palate. A small amount of French oak adds a hint of smokiness leading to a creamy palate with a crisp acidity.

This wine is especially well suited for strong seafood flavours such as yellowtail, scallops or snoek, as well as lightly smoked meat and rich pork dishes.

variety : Semillon | 100% Semillon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.38 ta : 6.6 g/l

type : White **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

SAWi Awards '17 - Platinum

NWC/Top 100 SA '16: Top 100/Double Silver - 2015 vintage

Tim Atkin '15: 93 points - 2014 vintage

Platter SA Wine Guide '16: 4.5 star - 2013 vintage

Decanter World Wine Awards '15: Silver - 2013 vintage

SA Wine Index Awards '15: Platinum, Top Semillon

Top 100 SA Wines '15: Top 100 - 2013 vintage

Veritas '14: Gold - 2013 vintage

SA Terroir Wine Awards '14: National winner - 2012 vintage

Tim Atkin '14: 93 points - 2012 vintage

Top 100 SA Wines '14: Top 100 - 2012 vintage

Platter's SA Wine Guide '14: 4 stars - 2011 vintage

SA Wine Index Awards '13: Best in category & Platinum - 2011 vintage

IWSC '12: Gold Outstanding - 2011 vintage

Top 100 SA Wines '13: - 2011 vintage

Since the first release the '07, '08, '09, '10, '11 and '12 vintages were awarded the Semillon trophy at the annual SA Terroir

ageing : 3 - 5 years after release

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age of vines: 15 years, Elim ward

Vineyard area: 1.5 ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: dd1

about the harvest: Harvest date: 25 February 2015

Degree balling at harvest: Early morning hand harvested at 22.5° B

Yield per hectare: 5t/ha

in the cellar : Reductive style, cold crush 8° C, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10° C; Fermentation: 28 days in stainless steel tank, - 70%, 30% fermented in 1st and 2nd fill 225l French oak barrels for 3 months at 12°C with selected yeast strains before blending 5 month lees contact, weekly tank and barrel bâtonnage. Barrel maturation: Medium toast barrels - Allier forests - Burgundy coopers, 225l barrels.



Cederberg Cellar

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