

Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2015

Naturally fermented sauvignon blanc. Enticing aromas of fleshy white pear and quince with an illusion of sweetness. Nine months barrel maturation gives a creamy, full-palate with beautiful length.

Well paired with fresh seafood or a creamy pasta.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.7 % vol rs : 4.5 g/l pH : 3.5 ta : 6.8 g/l

type : White **wooded**

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

2016 Veritas Awards - Silver

2016 IWSC - Silver Outstanding

2016 National Wine Challenge - Double Gold

ageing : Best enjoyed right away, but potential to age up to five years.

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age and origin of vines: 14 years, Elim ward

Vineyard area 12 ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: SB159, 317 on Richter 99

about the harvest: Yield per hectare: 8 t/ha

Harvest date: 30 January - 23 February 2015

Degree balling at harvest: Early morning hand harvested pinot noir at 22° - 23.5°B

in the cellar : 50% cold crush 8°C, reductive style, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10°C, 50% whole bunch press, reductive style, one day settling at

10°C; Fermentation after settling, juice is moved to 2nd, 3rd & 4th fill French oak barrels for natural fermentation (no culture added) and matured in barrel for 9 months, each barrel

fermented at 13°C for 40 - 60 days; Barrel maturation: barrels are medium toast, tight grain - a combination of 300 and 400l barrels.



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Cederberg

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