

## Ghost Corner Pinot Noir 2016

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 : 3.4 g/l   pH : 3.6   ta : 5.2 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Fruity   **wooded**

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

Old Mutual Trophy Wine Show '17: Silver - 2015 vintage  
NWC/Top 100 SA Wine '17: Top100/Double Platinum - 2015 vintage  
Novare SA Terrior Wine Awards '16 National: Top Pinot Noir - 2015 vintage  
Novare SA Terrior 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 of vines: 14 years

Vineyard Area 1.2

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: PN9D, PN459 & PN115

**about the harvest:** Harvest date: 05 - 11 February 2016, 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 :** 1 day cold soaking in open fermenter, fermentation starts naturally, then inoculated with selected burgundy yeast, 2 pump overs and 2 punch downs done daily during peak fermentation, maximum temperature 28°C, near the end of fermentation little to no pump overs, only punch downs; Barrel maturation in Burgundy coopers for 10 months, 20% new oak, 2nd fill 20%, 3rd fill 30% & 4th fill 30%, 228l French oak barrels



# Cederberg Cellar

Cederberg

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