

Ghost Corner Pinot Noir 2017

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 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

Platter's Wine Guide '19: 4.5 stars – 2017 vintage
Veritas '18: Silver – 2016 vintage
Walker Bay and Cape Agulhas Districts Terroir Awards '18: Top Pinot Noir - 2016 vintage
Michelangelo Wine Awards '18: Silver – 2016 vintage
Old Mutual Trophy Wine Show '18: Bronze – 2016 vintage
Platter's Wine Guide '18: 4.5 stars – 2016 vintage
Tim Atkin '17: 89 points – 2016 vintage
Walker Bay and Cape Agulhas Districts Terroir Awards '17: Top Pinot Noir – 2016 vintage
Stephen Tanzer - USA '17: 89+ points – 2015 vintage
Old Mutual Trophy Wine Show '17: Silver – 2015 vintage
NWC/Top 100 SA Wine '17: Top100/Double Platinum – 2015 vintage
Novare SA Terroir 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

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

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