

Ghost Corner Semillon 2017

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 : 2.1 g/l pH : 3.4 ta : 6.2 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

SAWi Awards '18 - Platinum: 97.2 points
Platter's SA Wine Guide '20: 4.5 stars – 2017 vintage
Veritas '19: Gold – 2017 vintage
Novare SA Terroir Award '19 Kaap Agulhas District: Top Semillon – 2017 vintage
Novare Terroir Wine Awards '19: National Winner – 2017 vintage
Platter's Wine Guide '19: 4.5 stars – 2017 vintage
Tim Atkin Report '18: 94 points – 2017 vintage
SA Terroir Wine Awards '17: Top Semillon
SAWi Awards '17 - Grand Slam: 100 points
SAWi Awards '17 - Top Ranking Semillon: 1st Position
Veritas '18: Gold – 2016 vintage
Winemag '18 - Alternative Varieties Report: 90 points – 2016 vintage
Walker Bay and Cape Agulhas Districts Terroir Awards 17: Top Semillon – 2015 vintage
Platters '17: 4.5 stars – 2015 vintage

ageing : Optimum drinking time: 3 - 5 years after release.

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age of vines: 17 years, Elim ward

Vineyard area: 1.5 ha

Yield per hectare: 5 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: dd1

about the harvest: Harvest date: 27 February 2017

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

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 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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