

Cederberg Ghost Corner Pinot Noir 2019

A well-crafted Pinot noir expressing wild berries and red cherries with a hint of savouriness. A creamy sensation on palate with structured tannins that ends off with a subtle earthiness.

When you have access to wild mushrooms – this is your wine – especially wild mushroom soup. Crispy duck and barbeque chicken are two dishes made for this wine. A touch of cinnamon and cumin will enhance the flavours. Also try steak tartare. South African Biltong will possibly work well!

variety : Pinot Noir | 100% Pinot Noir

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Cederberg

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.52 ta : 5.6 g/l

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

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

2021 Michelangelo International Wine & Spirits Awards - Gold

ageing : 3- 6 years

The Ghost Corner range is inspired by the extreme coastal area around Cape Agulhas near Elim, known as 'Spookdraai' where many ships have been wrecked. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands.

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age: 1.25 ha = 17 years and 3 ha = 3 years

Planted: 4.25 ha

Yield per hectare: 7 t/ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: PN9D, PN459 & PN115

Harvest Date: 11 - 13 February 2019

about the harvest: Grapes are hand harvested between 22.8 – 23.8 balling.

in the cellar :

10% whole cluster added to some of the tanks with a natural fermentation to take place and other tanks have been inoculated for fermentation. During fermentation gentle extraction takes place with one pump-over a day and two manual punch downs of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation grapes are pressed and barrelled in 228l French oak. Malolactic fermentation is completed in barrel and maturation is over 10 months.

20% 1st fill, 20% 2nd fill, 20% 3rd fill, 20% 4th fill and 20% 5th fill barrels, tight grain with medium toast.



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Cederberg

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