

DAVID NIEUWOUDT  
GHOST CORNER

ELIM SOUTH AFRICA



PINOT NOIR 2012

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. A wine to be aged for another 3 – 5 years.

----- VINEYARDS & VINIFICATION -----

Facing:	South
Soil types:	Bokkeveld Slate, Koffieklip and Gravel
Age and origin of vines:	10 years, Elim ward
Vineyard area	1.2 ha
Yield per hectare:	5 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	PN9D, PN459 & PN115
Harvest date:	11 – 14 February 2012, each clone picked separately
Degree balling at harvest:	Early morning hand harvested pinot noir 23 – 23.5°B
Vinification:	3 days 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 temperatures 28 degrees, near the end of fermentation little to no pump overs only punch downs
Barrel maturation:	Burgundy coopers – 11 months 20% new oak, 20% 2 <sup>nd</sup> fill, 30% 3 <sup>rd</sup> fill & 30% 4 <sup>th</sup> fill 228ℓ French oak barrels.
Optimum drinking time:	3 – 5 years after release

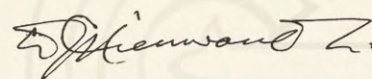
----- ANALYSIS -----

Alcohol 14.0 % vol	TA 5.6 g/l
Sugar 2.8 g/l	pH 3.5

----- ACCOLADES -----

NEW RELEASE  
Platter SA Wine Guide'14: Four star – 2012 vintage



  
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