



DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA



SEMILLON 2012

An aromatic Semillon displaying aromas of green fig, white fruit and nettles characteristic of the cool maritime 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.

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

Facing:	South
Soil types:	Bokkeveld Slate, Koffieklip and Gravel
Age and origin of vines:	12 years, Elim ward
Vineyard area	1.5 ha
Yield per hectare:	6 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	DD 1 on Richter 99
Harvest date:	29 February 2012
Degree balling at harvest:	Early morning hand harvested at 22.5°B
Vinification:	Reductive style, cold crush 8°C, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10%
Fermentation:	28 days in stainless steel tank, – 70%, 30% fermented in 1 st fill at 11°C, French oak barrels for 4 months before blending
Lees contact:	4 month lees contact, weekly tank and barrel bättonage
Barrel maturation:	Medium toast barrels – tight grain – 225ℓ barrel
Optimum drinking time:	3 – 5 years after release

----- ANALYSIS -----

Alcohol	13.46 % vol	TA	7.0 g/l
Sugar	3.5 g/l	pH	3.2

----- ACCOLADES -----

Since the first release the '07, '08, '09, '10, '11 and '12 vintages were awarded the Semillon trophy at the annual SA Terroir Wine Awards.
Platter SA Wine Guide'15: 4.5 star – 2012 vintage
Tim Atkin'14: 93 points – 2012 vintage
Top 100 SA Wines'14 – 2012 vintage
Platter SA Wine Guide'14: Four star – 2011 vintage
SA Wine Index Awards'13: Best in category & Platinum – 2011 vintage
IWSC'12: Gold Outstanding – 2011 vintage
Top 100 SA Wines'13 – 2011 vintage

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www.cederbergwine.com