



DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA



SEMILLON 2013

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.

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

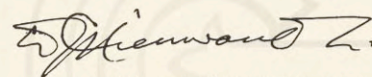
Facing:	South
Soil types:	Bokkeveld Slate, Koffieklip and Gravel
Age and origin of vines:	13 years, Elim ward
Vineyard area	1.5 ha
Yield per hectare:	5 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SH 1 on Richter 99
Harvest date:	7 March 2013
Degree balling at harvest:	Early 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°C.
Fermentation:	28 days in stainless steel tank – 70% 30% fermented in 1 st and 2 nd fill 300ℓ French Oak Barrels for 3 months before blending at 12°C with selected yeast strains.
Lees contact:	5 month lees contact, weekly tank and barrel bâtonnage.
Barrel maturation:	Barrels used are Medium toast – Allier Burgandy coopers, 300ℓ barrels.
Optimum drinking time:	3 – 5 years after release

----- ANALYSIS -----

Alcohol 13.0 % vol	TA 6.5 g/l
Sugar 3.3 g/l	pH 3.3

----- ACCOLADES -----

Veritas'14: Double Gold – 2013 vintage
SA Terroir Wine Awards'14: National winner – 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
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.


www.cederbergwine.com