

DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA



THE BOWLINE 2013

Sailors call the bowline the 'king of knots' - a strong simple knot that symbolises union, completion and eternal devotion. This white blend 'ties the knot' between Sauvignon blanc and Semillon. Ripe asparagus notes from the Sauvignon blanc complement the green fig and dusty elements from the Semillon. A complex wine with well-balanced oak with a refreshing, smooth finish. Enjoyed with roast chicken or fresh seafood.

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

Facing:	South
Soil types:	Bokkeveld Slate, Koffieklip and Gravel
Age and origin of vines:	12 years, Elim ward
Vineyard area	12 ha
Yield per hectare:	8 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	DD1, SB159, 317
Harvest date:	19 Feb – 15 March 2013
Degree balling at harvest:	Early morning hand harvested, sauvignon blanc 22 – 23.5°B, semillon at 22.5°B
Vinification:	Each cultivar has been vinified separately – made in a reductive style
Fermentation:	Grapes are cold crushed at 8°C, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10°C
Lees contact:	Sauvignon blanc specially selected, fermented and kept in stainless steel tank for 9 months before blending, semillon taken to 1 st , 2 nd and 3 rd fill French oak barrels, fermented and matured in barrel for 9 months,
Barrel maturation:	52% sauvignon blanc, 48% semillon Barrels are medium toast; tight grain - Burgundy coopers, a combination of 300 and 400ℓ barrels
Optimum Drinking Time:	3 – 5 years after release

----- ANALYSIS -----

Alcohol 13.1 % vol	TA 6.3 g/l
Sugar 2.3 g/l	pH 3.4

----- ACCOLADES -----

Platter SA Wine Guide'15: 4.5 star – 2013 vintage
Tim Atkin'14: 93 points – 2013 vintage
Michelangelo Wine Awards'14: Gold – 2013 vintage
Platter SA Wine Guide'14: Five star – 2012 vintage

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