

DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA



WILD FERMENT
SAUVIGNON BLANC 2013

Naturally fermented sauvignon blanc. Enticing aromas of fleshy white pear and quince with an illusion of sweetness. Nine months barrel maturation gives a creamy, full-palate with beautiful length. Well paired with fresh seafood or a creamy pasta. Best enjoyed right away, but potential to age up to five years.

----- 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:	SB159, 317 on Richter 99
Harvest date:	19 Feb - 8 March 2013
Degree balling at harvest:	Early morning hand harvested at 22 – 23.5°B
Vinification:	50% cold crush 8°C, reductive style, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10°C, 50% whole bunch press, reductive style, one day settling at 10°C
Fermentation:	After settling, juice is moved to 2 nd , 3 rd & 4 th fill French oak barrels for natural fermentation (no culture added) and matured in barrel for 9 months, each barrel fermented at 13 °C for 40 – 60 days
Barrel maturation:	Barrels are medium toast; tight grain - a combination of 300 and 400ℓ barrels
Optimum drinking time:	3 – 5 years after release

----- ANALYSIS -----

Alcohol 13.3 % vol	TA 6.2 g/l
Sugar 4.2 g/l	pH 3.5

----- ACCOLADES -----

Platter SA Wine Guide'15: 4.5 star – 2013 vintage
Top 100 SA Wines'14 – 2013 vintage
Platter SA Wine Guide'14: Five star – 2012 vintage



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www.cederbergwine.com