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Ghost Corner The Bowline 2015

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 Semillon and Sauvignon Blanc to produce our flagship. The Bowline. Green fig and dusty elements from the Semillon complement the ripe asparagus notes from the Sauvignon Blanc. A complex wine with well balanced oak with a refreshing, smooth finish.

Enjoyed with roast chicken or fresh seafood.



variety : Sauvignon Blanc | 48% Semillon, 52% Sauvignon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Elim
analysis : **alc :** 13.0 % vol **rs :** 3.5 g/l **pH :** 3.4 **ta :** 6.5 g/l
type : White **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

IWSC '16: Silver Outstanding - 2015 vintage
Novare SA Terroir Wine Awards '16 District: Top White Blend - 2015 vintage
NWC/Top 100 SA '16: Top 100/Double Gold - 2015 vintage
National Wine Challenge/Top 100 SA '16: Double Gold - 2015 vintage
Platter SA Wine Guide '16: 4.5 star - 2014 vintage
IWSC '15: Gold Outstanding - 2014 vintage
Tim Atkin '15: 94 points - 2014 vintage
Concourse Mondial du Sauvignon: Silver - 2014 vintage
International Wine Challenge '15: Silver - 2014 vintage
Decanter World Wine Awards '15: Bronze - 2014 vintage
Platter's SA Wine Guide '15: 4.5 stars - 2013 vintage
Tim Atkin '14: 93 points - 2013 vintage
Michelangelo Wine Awards '14: Gold - 2013 vintage

ageing : A wine to cellar for 3 - 5years.

in the vineyard : Facing: South
Soil types: Bokkeveld Slate, Koffieklip and Gravel
Age and origin of vines: 13 years, Elim Ward
Vineyard Area 12 Ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: DD1, SB159, 317

about the harvest: Harvest date: 30 January - 25 February 2015
Degree Balling at harvest: Early morning hand harvestedeld: 5t/ha
Semillon at 22.5° B | Sauvignon Blanc 22° - 23.5° B
Yield: 8t/ha

in the cellar : 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: 42% sauvignon blanc fermented and kept in stainless steel tank for 9 months before blending with 20% wooded sauvignon blanc & 38% wooded Semillon. In oak for 9 months. 30% 1st, 30% 2nd & 30% 3rd fill French oak barrels used 62% sauvignon blanc , 28% semillon; Barrel maturation: Barrels are medium toast; tight grain - Burgundy coopers, a combination of 300 and 400l barrels.

Cederberg Cellar

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