

## Ghost Corner Sauvignon Blanc 2015

A unique Sauvignon blanc that cannot be compared to any other. Powerful concentrated layers of green figs and gooseberries, with a touch of grapefruit, fynbos and a steely minerality on the palate. A reflection of the cool maritime climate of Elim where the grapes are sourced

This wine can stand its own against any great seafood or poultry dishes.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Elim

**analysis :** alc : 13.37 % vol    rs : 2.7 g/l    pH : 3.40    ta : 6.6 g/l

**type :** White    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **size :** 750ml    **closure :** Cork

Vivino Wine Style Awards '18 - 4.3 stars  
SAWi Awards '17 - Platinum  
IWSC '16: Silver Outstanding - 2015 vintage  
NWC/Top 100 SA '16: Top 100/Double Silver - 2015 vintage  
Decanter World Wine Awards '16: Gold - 2015 vintage  
Concours Mondial du Sauvignon '16: Gold - 2015 vintage  
Veritas '15: Double Gold - 2015 vintage  
SA Terroir Wine Awards '15: Top Sauvignon Blanc - 2015 vintage  
Michelangelo Wine Awards '15: Silver - 2015 vintage  
Platter SA Wine Guide '16: Five Star - 2014 vintage  
Michelangelo International Wine Awards '14: Silver - 2014 vintage  
IWSC '15: Silver - 2014 vintage  
Decanter World Wine Awards '15: Silver - 2014 vintage  
Sommelier Wine Awards '15: Bronze - 2014 vintage  
International Wine Challenge '15: Bronze - 2014 vintage  
Michelangelo International Wine Awards '14: Silver - 2013 vintage  
Decanter World Wine Awards '14: Silver - 2013 vintage  
Platter SA Wine Guide '15: 4.5 Star - 2013 vintage  
Robert Parker '14: 88 Points - 2013 vintage  
Michelangelo International Wine Awards '12: Silver - 2012 vintage  
Platter's SA Wine Guide '13: 4 stars - 2012 vintage  
Decanter World Wine Awards '13: International Trophy for top Sauvignon Blanc above £15 - 2012 vintage  
Veritas '13: Gold - 2012 vintage  
Platter SA Wine Guide '14: Four Star - 2012 vintage  
SA Wine Index Awards '13: Platinum - 2012 vintage  
Decanter World Wine Awards: Regional Trophy - 2012 vintage  
top 100 SA Wines '13: Top 100 - 2012 vintage  
Veritas '11: Gold - 2011 vintage  
FNB Sauvignon Blanc Top 10 Competition '11: Top 10 - 2011 vintage  
Michelangelo International Wine Awards '11: Silver - 2011 vintage  
Platter's SA Wine Guide '12: 4 stars - 2011 vintage  
Old Mutual Trophy Wine Show '12: Silver - 2011 vintage  
Robert Parker's WineAdvocate, Dec '12: 89 points - 2011 vintage  
Sommelier Wine Awards '12: Gold - 2011 vintage  
Top 100 SA Wines '12: Top 100 - 2011 vintage  
South African Terrior Awards '13: Sauvignon Blanc Varietal Trophy - 2011 vintage  
SA Top 10 Sauvignon Blanc '11: Top 10 - 2011 vintage  
Top 100 SA Wines '11: Top 100 - 2010 vintage  
Veritas '10: Gold - 2010 vintage  
Old Mutual Trophy Wine Show '11: Silver - 2010 vintage  
Michelangelo International Wine Awards '10: Silver - 2010 vintage  
Platter's SA Wine Guide, '11: 4 stars - 2010 vintage  
Wine Magazine: 3.5 stars - 2010 vintage  
Winemakers Choice, Sep '09: Diamond Award - 2009 vintage  
Wine Magazine, Nov '09: 4 stars - 2009 vintage  
Platter's SA Wine Guide '10: 4 stars - 2009 vintage  
Wine Magazine, Nov '08, SA Top Ten: 4 stars - 2008 vintage  
Winemakers Choice, Sep '08: Diamond Award - 2008 vintage  
Platter's SA Wine Guide '09: 4 stars - 2008 vintage



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**ageing** : Lees contact during the winemaking process creates length and richness on the aftertaste, which will progress even more over the next 2 or 3 years.

**in the vineyard** : Facing: South  
Soil types: Bokkeveld slate, Koffieklip and Gravel  
Age of vines: 14 years, Elim ward  
Vineyard area: 12 Ha  
Trellised: Extended 6 Perold  
Irrigated: Supplementary  
Clone: SB10, SB159, SB316 on Richter 99

**about the harvest**: Yield per Ha: 7 t/Ha  
Harvest date: 30 January - 27 February 2015  
Degree balling at harvest: Early morning hand harvested at 21.5° - 23.5°

**in the cellar** : Reductive style, cold crushed at 8°C, skin contact for 6 hours, only free run juice used, settle for 3 days at 10°C; fermented for 21 days at 12°C with selected yeast strain; lees contact for 5 months, tank bâtonnage weekly

## Cederberg Cellar

Cederberg

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