

## Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2016

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.

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

**winery :** Cederberg Cellar

**winemaker :** David Nieuwoudt

**wine of origin :** Elim

**analysis :** alc : 13.2 % vol    rs : 3.8 g/l    pH : 3.5    ta : 6.5 g/l

**type :** White    **wooded**

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

2018 National Wine Challenge - Double Platinum

**ageing :** Best enjoyed right away, but potential to age up to five years.

**in the vineyard :** Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age and origin of vines: 14 years, Elim ward

Vineyard area 12 ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: SB159, 317 on Richter 99

**about the harvest:** Yield per hectare: 9 t/ha

Harvest date: 3 February - 18 February 2016

Degree balling at harvest: Early morning hand harvested Sauvignon Blanc at 22° - 23.5°B

**in the cellar :** 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 2nd, 3rd & 4th fill French oak barrels for natural fermentation (no culture added) and matured in barrel for 10 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



### Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

