

Ghost Corner Sauvignon Blanc 2016

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 : 13.2 % vol rs : 2.9 g/l pH : 3.50 ta : 6.7 g/l

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

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

Platter's Wine Guide '18 - 5 stars - 2016 vintage
Stephen Tanzer - USA '17: 91 points - 2015 vintage
Decanter Wine World Awards '17: Silver - 2016 vintage
Vertias '16: Double Gold - 2016 vintage
SAWi Awards '17 - Grand Slam: 100 points
SAWi Awards '17 - Top Ranking Sauvignon Blanc: 3rd Position
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

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 - 23 February 2016

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

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