

## Ghost Corner Sauvignon Blanc 2017

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 : 13.8 % vol    rs : 2.5 g/l    pH : 3.50    ta : 6.6 g/l

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

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

SAWi Awards '17 - Grand Slam: 100 points  
SAWi Awards '17 - Top Ranking Sauvignon Blanc: 3rd Position  
IWSC '18: Silver - 2017 vintage  
Platter SA Wine Guide '19: 4.5 Star - 2017 vintage  
Vertias '18: Silver - 2017 vintage  
Tim Atkin '18: 93 - 2017 vintage  
Walker Bay and Cape Agulhas Districts Terroir Awards '18: Top Sauvignon Blanc - 2017 vintage  
Old Mutual Trophy Wine Show '18: Bronze - 2017 vintage  
Concours Mondial de Bruxelles '18: Silver - 2017 vintage  
Decanter World Wine Awards '18: Silver - 2017 vintage  
Platter's Wine Guide '18: 5 stars - 2016 vintage  
Tim Atkin '17: 93 points - 2016 vintage  
Stephen Tanzer - USA '17: 91 points - 2015 vintage  
Decanter Wine World Awards '17: Silver - 2016 vintage  
Vertias '16: Double Gold - 2016 vintage  
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

**ageing :** 2 - 5 years after release

**in the vineyard :** Facing: South

Soil types: Bokkeveld slate, Koffieklip and Gravel

Age of vines: 15 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: 9 t/Ha

Harvest date: 8 February - 1 March 2017

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 2 days at 10° C; fermented for 21 days at 12° C with selected yeast strain; lees contact for 4 months, tank bâtonnage weekly.



# Cederberg Cellar

Cederberg

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