

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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