

Ghost Corner The Bowline 2016

Sailors call the bowline the 'king of knots' - a strong simple knot that symbolises union, completion and eternal devotion. This white blend 'ties the knot' between Semillon and Sauvignon Blanc to produce our flagship. The Bowline. Green fig and dusty elements from the Semillon complement the ripe asparagus notes from the Sauvignon Blanc. A complex wine with well balanced oak with a refreshing, smooth finish.

Enjoyed with roast chicken or fresh seafood.

variety : Sauvignon Blanc | 63% Sauvignon, 37% Semillon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.4 ta : 6.6 g/l

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

pack : Bottle size : 750ml closure : Cork

Concours Mondial Du Sauvignon 2018: Gold - 2016 vintage

Platter's Wine Guide 2018: 4½ stars - 2016 vintage

Veritas 2017: Double Gold - 2016 vintage

Michelangelo Wine Awards 2017: Gold - 2017 vintage

Tim Atkin 2017: 94 points - 2016 vintage

Stephen Tanzer USA 2017: 91 points - 2015 vintage

NWC/Top 100 SA Wines 2017: Top100/Double Platinum - 2015 vintage

Decanter Wine World Awards 2017: Silver - 2015 vintage

Veritas 2016: Gold - 2015 vintage

IWSC 2016: Silver Outstanding - 2015 vintage

ageing : A wine to cellar for 3 - 5years.

in the vineyard : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age and origin of vines: 15years, Elim Ward

Vineyard Area 12 Ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: DD1, SB159, 317

about the harvest: Harvest date: 28 January - 23 February 2016

Degree Balling at harvest: Early morning hand harvested

Semillon at 22.5° B | Sauvignon Blanc 22° - 23.5° B

Yield: 8t/ha

in the cellar : Each cultivar has been vinified separately - made in a reductive style;

Fermentation: Grapes are cold crushed at 8°C, skin contact for 8 hours, pressing, only free

run juice used, settle for 2 days at 10° C; Lees contact: 43% sauvignon blanc fermented

and kept in stainless steel tank for 10 months before blending with 20% wooded sauvignon

blanc & 37% wooded Semillon. In oak for 10 months. 30% 1st, 30% 2nd & 30% 3rd fill

French oak barrels used 63% sauvignon blanc, 37% semillon; Barrel maturation: Barrels

are medium toast; tight grain - Burgundy coopers, 400l barrels



Cederberg Cellar

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