

## Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2017

Naturally fermented Sauvignon Blanc. Enticing aromas of fleshy white pear and quince with an illusion of sweetness. Ten 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 : 13.5 % vol    rs : 4.1 g/l    pH : 3.5    ta : 6.2 g/l  
**type :** White    **wooded**  
**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

Tim Atkin '18: 94 points - 2017 vintage  
Michelangelo '18: Platinum Medal - 2017 vintage  
Platter's SA Wine Guide '19: 4.5 Stars - 2017 vintage  
Veritas '18: Gold - 2017 vintage  
Concours Mondial de Bruxelles '18: Gold - 2016 vintage  
Decanter World Wine Awards '18: Gold - 2016 vintage  
Sommelier Wine Awards '18: Gold - 2016 vintage  
Concours Mondial Du Sauvignon '18: Gold - 2016 vintage  
Old Mutual Trophy Wine Show '18: Silver - 2016 vintage  
Top100/NWC '18: Top 100 & Double Platinum - 2016 vintage  
Tim Atkin '17: 93 points - 2016 vintage  
Stephen Tanzer USA '17: 92 points - 2015 vintage  
Veritas '16: Silver - 2015 vintage  
IWSC '16: Silver Outstanding - 2015 vintage  
NWC/Top 100 SA '16: Top 100/Double Gold - 2015 vintage  
Platter SA Wine Guide '16: 4.5 star - 2014 vintage  
IWSC '15: Bronze - 2014 vintage

**ageing :** 3 - 5 years after release.  
Best enjoyed right away, but potential to age up to five years.

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**in the vineyard :** Facing: South  
Soil types: Bokkeveld Slate, Koffieklip and Gravel  
Age of vines: 15 years, Elim ward  
Vineyard area: 12 ha  
Yield per hectare: 9 t/ha  
Trellised: Extended 6 wire Perold  
Irrigation: Supplementary  
Clone: SB159, 317 on Richter 99

**about the harvest:** Harvest date: 8 February - 25 February 2017  
Degree balling at harvest: Early morning hand harvested Sauvignon Blanc at 22 - 23.5°B

**in the cellar : Vinification:**

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; juice is moved to 12% new French oak and the rest to a combination of 2nd, 3rd & 4th fill French oak barrels for natural fermentation (no culture added). Fermented at 13°C for up to 45 days; Barrel matured for 10 months in tight grain, medium toast 400L barrels.



# Cederberg Cellar

Cederberg

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