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Ghost Corner The Bowline 2017

Sailors call the bowline the 'king of knots'- a strong simple knot that symbolizes union, completion and eternal devotion. This white blend 'ties the knot' between Sauvignon blanc and Semillon. Ripe asparagus notes from the Sauvignon blanc complement the green fig and dusty elements from the Semillon. A complex wine with well-balanced oak with a refreshing, smooth finish.

Enjoyed with roast chicken or fresh seafood.



variety : Sauvignon Blanc | 61% Sauvignon, 39% Semillon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Elim
analysis : **alc :** 13.5 % vol **rs :** 2.5 g/l **pH :** 3.4 **ta :** 6.2 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi Awards '18 - Platinum: 98.2
Platter's SA Wine Guide '20: 4.5 stars – 2017 vintage
Veritas '19: Gold – 2017 vintage
Old Mutual Wine Trophy '19: Silver – 2017 vintage
Platter's Wine Guide: 4.5 Stars – 2017 vintage
Michelangelo '18: Double Gold – 2017 vintage
Tim Atkin Report '18: 95 Points – 2017 vintage
NWC Top 100 '19: Double Gold – 2017 vintage
Winemag: Sauv-Sem Blend Report '18: 90 Points – 2017 vintage
Winemag: Sauv-Sem Blend Report '18: 91 Points – 2016 vintage
IWSC '18: Silver – 2016 vintage
Veritas '18: Double Gold – 2016 vintage
Walker Bay and Cape Agulhas Districts Terroir Awards '18: Top White Blend – 2016 vintage

ageing : Optimum drinking time: 3 - 5 years after release

in the vineyard : Facing: South
Soil types: Bokkeveld Slate, Koffieklip and Gravel
Age and origin of vines: 16 years, Elim Ward
Vineyard Area: 12 Ha
Yield per hectare: 8 t/ha
Trellised: Extended 6 wire Perold
Irrigated: Supplementary
Clone: DD1, SB159, 317

about the harvest: Harvest date: 8 February - 1 March 2017
Degree Balling at harvest: Early morning hand harvested, sauvignon blanc 22 - 23.5°B, Semillon at 22.5°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: 41% sauvignon blanc fermented and kept in stainless steel tank for 10 months before blending with 20% wooded sauvignon blanc & 39% wooded Semillon. In oak for 10 months. 30% 1st, 30% 2nd & 30% 3rd fill French oak barrels used 61% sauvignon blanc , 39% semillon; Barrel maturation: Barrels are medium toast; tight grain – Burgundy coopers, 400l barrels.

Cederberg Cellar

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