

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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