

Ghost Corner Sauvignon Blanc 2019

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. Lees contact during the winemaking process creates length and richness on the aftertaste, which will progress even more over the next 2 or 3 years.

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 : 13.5 % vol rs : 2.7 g/l pH : 3.50 ta : 6.5 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

SAWI Awards '18: Platinum – 2018 vintage
SAWi Awards '17 - Grand Slam: 100 points
SAWi Awards '17 - Top Ranking Sauvignon Blanc: 3rd Position
Veritas '18: Gold – 2018 vintage
Michelangelo Awards '18: Double Gold – 2018 vintage
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
Decanter Wine World Awards '17: Silver – 2016 vintage
Vertias '16: Double Gold – 2016 vintage
Stephen Tanzer - USA '17: 91 points – 2015 vintage
IWSC '16: Silver Outstanding – 2015 vintage
NWC/Top 100 SA '16: Top 100/Double Silver – 2015 vintage

ageing : 2 - 5 years after release

in the vineyard : Facing: South

Soil types: Bokkeveld slate, Koffieklip and Gravel

Age of vines: 16 years, Elim ward

Vineyard area: 20 Ha

Trellised: Extended 6 wire Perold

Irrigated: Supplementary

Clone: SB10, SB159, SB316 on Richter 99

about the harvest: Yield per Ha: 9 t/Ha

Harvest date: 13 February - 8 March 2018

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 11°C with selected yeast strain; lees contact for 4 months, tank bâtonnage weekly



Cederberg Cellar

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027 482 2827

www.cederbergwine.com

