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Ghost Corner The Bowline 2018



An elegant Bordeaux blend of ripe fruit aromas such as white pear and figs with a subtle layer of toasted almonds. A fresh and crisp palate with hints of well integrated oak adding to the fullness and complexity of the wine.

Smoked salmon, mussels enjoyed with roast chicken, a well made vegetable soup, asparagus soup, chicken vindaloo.

Cheese: Although difficult to pair – we recommend the following cheese Livarot (the soft French cow's milk cheese), matured pecorino, Pont l'evêque.

variety : Sauvignon Blanc | 60% Sauvignon, 40% Semillon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Elim
analysis : **alc :** 13 % vol **rs :** 2.6 g/l **pH :** 3.45 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

SAWi Awards '18 - Platinum: 98.2
Sommelier Wine Awards '20: Gold – 2017 vintage
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

ageing : 2- 4 years.

The Ghost Corner range is inspired by the extreme coastal area around Cape Agulhas near Elim, known as 'Spookdraai' where many ships have been wrecked. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands. 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 Sauvignon Blanc and Semillon.

in the vineyard : Facing: South
Soil types: Bokkeveld Slate, Koffieklip and Gravel
Age: Sauvignon Blanc 14.51 ha = 15 years and
Semillon 1.3 ha = 14 years
Planted: 15.8 ha
Yield per hectare: 8 t/ha
Trellised: Extended 6 wire Perold
Irrigation: Supplementary
Clone: DD1, SB159, 317
Harvest date: 5 February - 7 March 2018

about the harvest: Early morning hand harvested at 22.5-23.5 balling.

in the cellar : Sauvignon Blanc and Semillon grapes are vinified separately. Winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately six hours skin contact before a light pressing. Two days of juice settling followed by 50% of Sauvignon blanc racked to tank for fermentation. 10% Sauvignon blanc and 40% Semillon racked to barrel for natural fermentation and maturation in 400l French oak barrels for a total of 10 months. After maturation the blend is made. 60% Sauvignon Blanc, 40% Semillon, 50% tank fermented, 50% barrel fermented: 20% new oak, 10% 2nd, 10% 3rd and 10% 4th fill tight grain barrels with medium toast.

Cederberg Cellar

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