

Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2019

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 **style :** Off Dry **body :** Medium **taste :** Fruity wooded

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

2021 Veritas Awards - Double Gold

SAWi Awards '18 - Platinum: 98.4 points – 2018 vintage

IWC Tranche 2'20: Silver – 2018 vintage

Decanter World Wine Awards'20: Platinum – 2018 vintage

SA SBIG Top Ten'20: Winner – 2018 vintage

Sommelier Wine Awards '20: Gold – 2018 vintage

Platter's SA Wine Guide '20: 4.5 Stars – 2018 vintage

Tim Atkin '19 Report: 93 points – 2018 vintage

Six Nations Australia'19: Trophy winner – 2017 vintage

Decanter World Wine Awards '19: Silver – 2017 vintage

Veritas '18: Gold – 2017 vintage

Tim Atkin '18: 94 points – 2017 vintage

Michelangelo '18: Platinum Medal – 2017 vintage

ageing : 3 - 5 years after release.

Best enjoyed right away, but potential to age up to five years.

Naturally fermented Sauvignon Blanc.

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.



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