

## Cederberg Ghost Corner Sauvignon Blanc 2021

A vibrant Sauvignon blanc with lemon grass, white blossom, gooseberry and asparagus coming through. A wine showing great minerality and balance on palate with loads of concentration in flavour that lingers with a creamy finish.

This is a wine that will stand up to many of those foods that are often tough to pair. Capers are always a tough one – this is your wine. Aahh! Salad niçoise or a great tartare and Mexican salsas (raw) – do the dance afterwards or during. Asparagus in all shapes and ways. Tartare sauce.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Elim

**analysis** : alc : 13 % vol   rs : 2.38 g/l   pH : 3.45   ta : 6.2 g/l

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

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

**ageing** : 2-5 years after release.

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. Folklore claims that the ghosts of sailors who perished through the years can be seen wandering the wild waters. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands.

**in the vineyard** : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age: 16 years

Planted: 14.51 ha

Yield per hectare: 9 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: SB10, SB159, SB316 on Richter 99

Harvest date: 26 - 10 March 2021

**about the harvest**: Grapes are hand harvested early morning at 21-23.5 balling.

**in the cellar** : Winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately five hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further matured on fine lees for additional four months with a monthly battónage of tank before the final blending and bottling.



# Cederberg Cellar

Cederberg

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