

## Cederberg Ghost Corner Semillon 2018

A focused Semillon layered with white peach, green-fig, and lime with dusty aromas. A waxy, terpene-like character yet it has a crisp mineral finish.

Avó! Chicken stock and wild mushrooms! Horseradish and mustard are two of the difficult foods to pair – just maybe you will find THIS is your wine. A serious homemade herb butter sauces or a chicken roast.

**variety** : Semillon | 100% Semillon

**winery** : Cederberg Cellar

**winemaker** : David Nieuwoudt

**wine of origin** : Elim

**analysis** : alc : 13.0 % vol    rs : 2.7 g/l    pH : 3.44    ta : 6.3 g/l

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

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

2021 Veritas Awards - Double Gold

**ageing** : Optimum drinking time: 4 - 8 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. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands. A wine that showcases its unique terroir.

**in the vineyard** : Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age: 14 years, Elim ward

Planted: 1.3 ha

Yield per hectare: 7 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: dd1

Harvest date: 1 March 2018

**about the harvest**: Grapes are hand harvested early morning between 22.8-23.5 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 eight hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of yeast. 30% of juice is barrelled in 225l French oak barrel for fermentation and maturation for five months. 70% of juice is tank fermented at 11°C for approximately 24 days. Finally, the wine is matured further on fine lees for additional four months with a monthly battónage of tank and barrels before the final blending and bottling. 30% 1st fill 225l French oak, tight grain with medium toasting.



# Cederberg Cellar

Cederberg

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