

Cederberg Ghost Corner Sauvignon Blanc 2022

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 tricky one – this is your wine. Salad niçoise or a tuna tartare with Mexican salsa do the dance. Asparagus in all shapes and ways. Fish with tartar sauce.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13 % vol rs : 2.45 g/l pH : 3.46 ta : 6.6 g/l

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

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

2022 Michelangelo Awards - Double Gold

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.

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

in the cellar : The winemaking process 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 before the final blending and bottling.



Cederberg Cellar

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