

## Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2021

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 :** 0   **closure :** Screwcap

**ageing :** Best enjoyed right away, but the 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:**



### Cederberg Cellar

Cederberg

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[www.cederbergwine.com](http://www.cederbergwine.com)

