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Cederberg Ghost Corner Syrah 2020

Showing-off a lighter, garnet-ruby colour, this Syrah reflects its cooler climate terroir both in colour and composition. Ripe plum and maraschino cherries on the nose with savoury black olive, herbal notes of rosemary and origanum, and a distinctive white pepper spicy edge. This Syrah – the name by which this wine identifies that it is more European in style –reflects the extreme site where this vineyard is situated at the southernmost tip of Africa. Medium-bodied, refreshing and beautifully elegant with refined tannins

Game fish cooked over hot coals. Slow-braised oxtail or venison cooked in red wine and sherry. A charcuterie platter with salami, parma ham, tapenade and pork rillettes. An Italian minestrone soup with grated parmesan cheese. Creamy risotto with wild mushrooms and any aged, hard cheeses such as boerenkaas, mature gouda or two-yearold asiago.



variety : Shiraz | 100% Shiraz
winery : Cederberg Cellar
winemaker : David Nieuwoudt & Julio Bouchon
wine of origin : Elim
analysis : **alc :** 14 % vol **rs :** 3.3 g/l **pH :** 3.49 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2022 - Tim Atkin - 92 points
2022- International Wine & Spirits Competition - Gold

ageing : 6 – 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. Folklore has it that the ghosts of many 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: 19 years
Planted: 2.52 ha
Yield per hectare: 7t/ha
Trellised: Extended six-wire Perold
Irrigation: Supplementary
Clone: SH1
Harvest date: 04 March 2020

about the harvest: Grapes are hand-harvested at 24°B, of which 18% whole clusters are added to the tank, with the rest destemmed and crushed.

Cold soaked for two days before being inoculated with yeast, during fermentation colour and flavour extraction takes place with regular pumpovers every six hours and a few manual punchdowns of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation, a
further 14 days of extended skin maceration takes place before pressing and transferring into 225l French oak barrels. Malolactic fermentation is completed in the barrel and further maturation takes place over 15 months. 7% 1st fill and 93% 3rd fill tight- and medium-grain barrels with medium toasting

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