

Cederberg Ghost Corner Pinot Noir 2022

A well-crafted Pinot noir expressing wild berries and red cherries with a hint of savouriness. A creamy sensation on palate with structured tannins that ends off with a subtle earthiness.

If you have access to wild mushrooms, this is your 'go to' wine – especially with wild mushroom soup. Crispy duck and barbeque chicken are two dishes also made for this wine. A touch of cinnamon and cumin will enhance the flavours. Also try steak tartare and South African biltong.

variety : Pinot Noir | 100% Pinot Noir

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.5 % vol rs : 3.5 g/l pH : 3.6 ta : 5.5 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Cork

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 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 cellar :

Grapes are hand-harvested between 22.8–23.8 Balling. 10% Whole clusters are added to some of the tanks with a natural fermentation taking place while other tanks are inoculated for fermentation. During fermentation, gentle extraction takes place with one pumpover a day and two manual punchdowns of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation, grapes are pressed and barrelled in 228l French oak. Malolactic fermentation is completed in barrel and maturation takes place over 10 months. 20% 1st fill, 20% 2nd fill, 20% 3rd fill, 20% 4th fill and 20% 5th fill tight-grain barrels with a medium toast.



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