

Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2022

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

2024 Platter's Wine Guide - 5 Stars

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

