

Cederberg Ghost Corner Pinot Noir 2023

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.

A delightful partner to a classic French onion soup, rare roast fillet with a tangy horseradish sauce or a simple pasta with roasted baby tomatoes, fresh basil and feta. Also good with coal-roasted game fish/ seared tuna or strong, matured cheeses including parmesan and Gruberg from Klein River. Like most well-crafted Pinot Noirs of quality, this wine is already delicious now, but will gain savoury, complex aromas and flavours with a few years of ageing.

variety : Pinot Noir | 100% Pinot Noir

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.5 % vol rs : 3.7 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

2024 Michelangelo Awards - Double Gold

2024 Tim Atkin SA Special Report - 92 Points

ageing : Three to six years

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.

about the harvest: Harvest date 14 February 2023

in the cellar :

Grapes are hand-harvested between 22.8–23.8 Balling. 15% 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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