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Cederberg Ghost Corner The Bowline 2023



This flagship Bordeaux-style white blend shows Sauvignon taking the lead on the nose with dusty coastal fynbos and black currant leaf, while on the palate the Semillon fleshes out with fresh quince and ripe pear to deliver a creamy, textural palate. The presence of this complex wine lingers long after the last sip. Already showing its pedigree, this wine should preferably be held for a year or so to allow the Semillon to
develop its exquisite waxy, honeyed character while the Sauvignon will retain the balanced acidity and structure for the wine to perform its magic.

This complex wine will add a touch of elegance to any occasion. Pair it with creamy carbonara or alfredo pasta or caramelised onion and brie on crispy puff pastry. Keep it easy with grilled sole with lemon butter or allow the chef to come to the fore with a slow-cooked coq au vin blanc – replacing the traditional red wine with white wine.

variety : Sauvignon Blanc | 61% Sauvignon, 39% Semillon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Elim
analysis : **alc :** 13 % vol **rs :** 2.6 g/l **pH :** 3.45 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2024 Tim Atkin - 95 points
2024 Veritas Awards - Gold

ageing : 2- 4 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. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands. Sailors call the Bowline the 'king of knots' – a strong simple knot that symbolises union, completion and eternal devotion. This white blend 'ties the knot' between Sauvignon Blanc and Semillon.

in the vineyard : Facing: South
Soil types: Bokkeveld slate, koffieklip and gravel
Age: Sauvignon Blanc: 14.51 ha – 18 years;
Semillon: 1.3 ha – 17 years
Planted: 15.81 ha
Yield per hectare: 8 t/ha
Trellised: Extended six-wire Perold
Irrigation: Supplementary
Clone: DD1, SB159 and 317
Harvest date: 09 February – 04 March 2023

about the harvest: Early morning hand harvested at 22.5-23.5 balling.

in the cellar : The winemaking process is done in reductive conditions using dry ice and carbon dioxide gas. Grapes are crushed at 8 °C with two to four hours of skin contact before a light pressing. Juice settling is followed by the Sauvignon being racked to stainless steel tanks and the Semillon to 4th fill 400l French oak barrels. After fermentation, both cultivars are matured on their fine lees for 5 months and then blended together; 61% Sauvignon Blanc and 39% Semillon

Cederberg Cellar

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