

Cederberg Ghost Corner Syrah 2022

Showing a ruby-garnet colour, deceptively light for this powerful Syrah. The nose is forthcoming with spicy green peppercorns, red plums and a savoury smoky aroma reminiscent of Spanish chorizo sausage. Earthy notes of raw beetroot and dusty pomegranate support the savoury peppery and plum flavours, creating a wine that is as seductive as it is intriguing and lithe as it moves from the nose through the palate to the lingering finish

The Ghost Corner Syrah 2022 is a brilliant wine and a perfect for the trend towards lighter-styled reds – but with enough body and presence. Serve this wine with beetroot carpaccio or a classic French cassoulet. Partner it with sticky BBQ ribs or traditional German bratwurst. Pair it with full-flavoured cheese such as raclette or six-month aged gouda. Or simply open a bottle on a Monday night with bangers and mash for an indulgent supper!

variety : Shiraz | 100% Shiraz

winery : Cederberg Cellar

winemaker : David Nieuwoudt & Julio Bouchon

wine of origin : Elim

analysis : alc : 13 % vol rs : 3.3 g/l pH : 3.73 ta : 5.2 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2024 Veritas Awards - Double Gold

2024 Tim Atkin - 93 Points

ageing : 4 – 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, koffiekliip and gravel

Age: 20 years

Planted: 2.52 ha

Yield per hectare: 7 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

Clone: SH1

Harvest date: 17 March 2022

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.

in the cellar : Cold soaked for two days then inoculated with yeast, during fermentation colour and flavour extraction takes place with six-hourly pumpovers and manual punchdowns of the grape cap, reaching a maximum temperature of 27 °C. Two weeks of extended skin maceration takes place before pressing and transferring into 15% 1st and 85% 3rd fill 225l French oak barrels, wherein malolactic fermentation is completed and further maturation takes place over 15 months



Cederberg Cellar

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