

Cederberg Ghost Corner Semillon 2023

The Ghost Corner Semillon 2023 displays a pale straw hue with a nose that opens up to a youthful expression of lemon/lime citrus and subtle hints of crushed pineapple, green melon and a touch of fig leaf dustiness. The wine reveals viscosity and texture on the palate due to lees contact, balancing the palate weight with a refreshingly crisp green apple finish. Best enjoyed after a year or two in the bottle to allow the wine to achieve its full expression and poise.

The Semillon's substantial palate weight makes it an excellent companion for robust seafood flavours, from grilled snoek or game fish on the braai to scallops in white wine sauce. Pair it with marinated white anchovies in an antipasto platter for an exquisite flavour sensation or enjoy it with creamy spinach and mushroom gnocchi for a refreshing sip that complements the richness of the dish. To fully appreciate its textural palate, it is best to serve the wine at around 10–12 °C.

variety : Semillon | 100% Semillon

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 13.0 % vol rs : 2.7 g/l pH : 3.44 ta : 6.3 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

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ageing : Optimum drinking time: 4 - 8 years after release.

The Ghost Corner range was 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: 17 years

Planted: 1.3 ha

Yield per hectare: 7 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

Clone: DD1

Harvest date: 11 March 2023

about the harvest: Grapes are hand harvested early morning between 22.8-23.5 balling.

in the cellar : Following a reductive winemaking process, grapes are crushed at 8 °C with eight hours of skin contact before a light pressing. Two days of juice settling is followed by racking and the addition of yeast. Thereafter, 13% of the juice is fermented and matured in 225l French oak barrels for five months; and 87% is tank fermented at 11 °C for 24 days. Finally, the wine is matured further on the fine lees for an additional four months with a monthly bâtonnage of tank and barrels before the final blending and bottling.



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