

Cederberg Ghost Corner Wild Ferment Sauvignon Blanc 2023

The Ghost Corner Wild Ferment Sauvignon Blanc 2023 with its pale yellow hue leads with an explosive nose brimming with Cape gooseberry, green nettles and fynbos, reflecting its rugged Agulhus coastline origin. This terroir-driven wine reveals a blackcurrant and fig leaf dustiness which further underpins this complex wine. The broad, chalky mouthfeel with its integrated acidity and exceptional length finishes with a delicious saline note, offsetting its opulent style. Powerful nose, exceptional palate

This is your sensational summer salad wine pairing partner! Add extra helpings of creamy feta or dry-roasted parma ham to the salad. Or pair this wine with your favourite tomato-based dishes such as penne arrabbiata or a spicy chorizo pasta. For dinner party style, try baked goat milk's cheese with roasted vine tomatoes and rocket. Serve with confidence for a taste sensation.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Cederberg Cellar

winemaker : David Nieuwoudt

wine of origin : Elim

analysis : alc : 12.5 % vol rs : 4 g/l pH : 3.58 ta : 6.4 g/l

type : White **style** : Off Dry **body** : Medium **taste** : Fruity **wooded**

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

2024 FNB Sauvignon Blanc Top 10 - Winner
2024 Michelangelo Awards - Double Gold
2024 Tim Atkin SA Special Report - 94 Points

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, koffiekliip and gravel

Age: 18 years

Planted: 14.51 ha

Yield per hectare: 9 t/ha

Trellised: Extended six-wire Perold

Irrigation: Supplementary

Clone: SB159, 317 on Richter 99

Harvest date: 20 February - 3 March 2023

about the harvest: Grapes are hand-harvested in the early morning at 23.5 °B

in the cellar : A portion of the grapes is whole-bunch pressed; the rest goes through the destemmer and is crushed for skin contact. After one day of settling, the juice is transferred into 400l French oak barrels where natural fermentation takes place over the next 40 to 60 days at 13°C. Once fermentation is completed, the wine is matured in the barrels for up to 10 months with a monthly bâtonnage of the lees. No malolactic fermentation takes place. 15% 1st fill, 13% 2nd fill, 12% 3rd fill and 60% in older barrels with a medium toast



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