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Cederberg Ghost Corner The Bowline 2024

The Bowline 2024, the flagship in the Ghost Corner stable, follows in the style of the 2023 vintage, deviating slightly with more intrigue and compelling notes of green nettles, coastal scrub and a dusty herbaceousness. This wine conjures up images of sea spray over fynbos, moist river pebbles and the sense that this wine is ozone captured in a bottle. It is a complex wine, as intriguing as it is delicious.

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 | 62% Sauvignon Blanc, 38% Semillon
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Elim
analysis : **alc :** 13.5 % vol **rs :** 3 g/l **pH :** 3.41 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2025 Veritas Awards - Double 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: 02 February – 26 March 2024

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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