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Cederberg Ghost Corner Sauvignon Blanc 2025

The Ghost Corner Sauvignon Blanc leaps from the glass with green nettles and coastal scrub aromas offset by the salty sea notes of crushed oyster shells, fig leaf and ruby grapefruit. This explosive nose delivers all its promise on the palate with intensity, linearity and a 'sense of place' offering a snapshot into the treacherous Cape Agulhas coastland where it grows

Sauvignon Blanc loves goat's milk cheese and any salad using vinaigrette. Be adventurous! Think baked pear and goat's milk cheese salad or make crostini piled high with goat's milk cheese, roasted butternut and rocket (arugula). Pair it with a caramelised onion flan with goat's milk cheese. Brilliant with green asparagus and hollandaise sauce or pan-fried veal or chicken with caper butter sauce. This is a complex Sauvignon Blanc that is as delicious as it is impressive.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cederberg Cellar
winemaker : David Nieuwoudt
wine of origin : Elim
analysis : **alc :** 13.3 % vol **rs :** 2.7 g/l **pH :** 3.44 **ta :** 6.5 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

2026 Gilbert & Gaillard - Double Gold
2026 Platter's Wine Guide - 4.5 stars
2026 Trophy Wine Show - Silver

ageing : Two to five 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 claims that the ghosts of 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, koffieklip and gravel
Age: 19 years
Planted: 14.51 ha
Yield per hectare: 9 t/ha
Trellised: Extended six-wire Perold
Irrigation: Supplementary
Clone: SB10, 159 and 316 on Richter 99
Harvest date: 11 February - 22 February 2025

about the harvest: Grapes are hand harvested early morning at 21-23.5 balling.

in the cellar : The winemaking process is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately five hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further maturated on fine lees for additional four months with a monthly battônage before the final blending and bottling.

Cederberg Cellar

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