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Cederberg Ghost Corner Syrah 2023

The Ghost Corner Syrah 2023 is a cool-climate Shiraz with minimal oak influence. Its bright, fragrant nose leads with wild bramble berries and sweet-sour cherries. The palate follows with lifted spice, white pepper, and a thread of liquorice. Damp earth and smoky, savoury nuances evoke wet-cured ham or Spanish gammon, adding depth to its Beaujolais-style lightness. There's an appealing austerity and a touch of untamed intrigue, making this a savoury, moreish, delicious wine and placing it firmly in the new wave of modern chillable reds.

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 :** 12.6 % vol **rs :** 2.6 g/l **pH :** 3.49 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2026 Platter's SA Wine Guide - 4.5 stars (90 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, koffieklip, 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: 04 March 2023

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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