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Cederberg Ghost Corner The Bowline 2025



This flagship wine from Ghost Corner shows the palest straw colour with a distinctive lime edge. The palate is vibrant and energetic, revealing green pineapple, kiwi and subtle citrus notes. Fresh and linear, it finishes with a distinctive ginger bite and a hint of bitter citrus pith, reflecting the cool maritime influence of its Cape Agulhas origins. With time in bottle, this youthful exuberance will evolve into greater depth and texture while maintaining the wine's poised freshness. subtle citrus notes. Fresh and linear, it finishes with a distinctive ginger bite and a hint of bitter citrus pith, reflecting the cool maritime influence of its Cape Agulhas origins. With time in bottle, this youthful exuberance will evolve into greater depth and texture while maintaining the wine's poised freshness.

The wine's citrus lift and subtle ginger spice make it a natural partner to fresh coastal cuisine. For a dinner party option, enjoy with yellowtail ceviche with lime and coriander, sushi or sashimi, or Vietnamese rice paper rolls with prawns and a dipping sauce. The wine will complement the flavours of pea and mint risotto, and will also be a seamless partner to fresh goat's milk cheese, whether grilled on a crostini or in a salad or cheese board.

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

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

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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