

## Ghost Corner Sauvignon Blanc, Cederberg



<b>Product code</b>	CGo6ZZWC
<b>Grapes</b>	Sauvignon Blanc
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Cederberg Wines
<b>Vintage</b>	2025



Natural



Vegan



Vegetarian

## Tasting Notes

A vibrant Sauvignon blanc with lemon grass, white blossom, gooseberry and asparagus coming through. A wine showing great minerality and balance on palate with loads of concentration in flavour that lingers with a creamy finish. Optimum Drinking Time: 2-5 years after release

## Viticulture

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## Winemaking

Grapes are hand harvested early morning at 21-23.5 balling. Winemaking processing 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 matured on fine lees for additional four months with a monthly battōnage of tank before the final blending and bottling.

## Awards

### ----- ACCOLADES -----

Platter's SA wine guide '22: 4.5\* – 2021 vintage

Veritas '20: Silver – 2020 vintage

IWC Trianche 2 '20: Bronze – 2019 vintage

Decanter Word Wine Awards '20 – 2019 vintage

Tim Atkin report '20: 93 points – 2019 vintage

Platter's Guide '21: 4,5 stars – 2019 vintage

FNB Sauvignon Blanc Top 10 Competition '19: Top 10 – 2019 vintage

Tim Atkin '19 Report: 92 points – 2018 vintage

Tim Atkin '18: 93 – 2017 vintage

Tim Atkin '17: 93 points – 2016 vintage