TINDAL
WINE MERCHANTS

# Ghost Corner Sauvignon Blanc, Cederberg

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| **Product code** | CG06ZZWC |
| **Grapes** | Sauvignon Blanc |
| **Country** | SOUTH AFRICA |
| **ABV%** | 13 |
| **Case Size** | 6 |
| **Closure Style** | Screw Cap |
| **Producer** | Cederberg Wines |
| **Vintage** | 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 maturated on fine lees for additional four months with a monthly battônage 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