

## Ghost Corner 'The Bowline', Sauvignon Blanc / Semillon, Cederberg Western Cape, South africa



<b>Product code</b>	CGo7ZZWC
<b>Grapes</b>	Sauvignon Blanc, Semillon
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Screw Cap
<b>Producer</b>	Cederberg Wines
<b>Vintage</b>	2021



Vegan



Vegetarian

Anno 1893  
CEDERBERG

### Producer

Fifth-generation winemaker David Nieuwoudt leads a talented 'team with attitude' to produce award-winning wines from our high-lying vineyards that flourish in a pure, virus-free environment. Cederberg Wines is situated in a unique climatic zone that can be described as a cool Mediterranean climate rather than a maritime or coastal one. Furthermore, the farm Dwarsrivier is located at the foot of Sneeu Berg Mountain, one of the highest peaks in the Western Cape at 2 026 m above sea level. Cederberg Wines, thus, lays claim to having the highest vineyards in the Western Cape at between 950 and 1 100 m above sea level. The soil types are well-drained on weathered shale/slate on the hillsides and high mountain slopes, with a higher clay content well suited to red cultivars. Cederberg farms sustainably, and because this isolated area is virus-free and has minimal disease, there's little to no chemical intervention. The farm also forms part of the Greater Cederberg Biodiversity Corridor (GCBC) between the West Coast and the Tankwa Karoo.

### Tasting Notes

An elegant Bordeaux-style blend of ripe fruit aromas such as white pear and figs with a subtle layer of toasted almonds. A fresh and crisp palate with hints of wellintegrated oak adding to the fullness and complexity of the wine. Optimum Drinking Time: Two to four years

### Viticulture

A

### Winemaking

Sauvignon Blanc and Semillon grapes are hand-harvested in the early morning at 22.5–23.5 Balling and vinified separately. The winemaking process is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes are crushed

at 8°C with approximately six hours skin contact before a light pressing. Two days of juice settling is followed by the Sauvignon Blanc and Semillon being racked to barrel for natural fermentation and maturation in 400l French oak barrels for a total of 10 months. After maturation, the blend is made. 67% Semillon, 33% Sauvignon Blanc. 20% new oak, 10% 2nd, 10% 3rd and 10% 4th fill tight-grain barrels with a medium toast

## Awards

Michelangelo Awards'21: Gold – 2019 vintage  
Platter's SA Wine Guide '22: 4.5 stars – 2019 vintage  
Tim Atkin Report '20: 95 points – 2018 vintage  
Veritas '20: Gold – 2018 vintage  
Platter's SA Wine Guide '21: 4.5 stars – 2018 vintage  
SAWi Awards '18: Platinum (98.2 points) – 2017 vintage