

Ghost Corner 'The Bowline', Sauvignon Blanc / Semillon, Cederberg



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

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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

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



Vegan



Vegetarian