



## Ghost Corner 'Pinot Noir', Cederberg



<b>Product code</b>	CGo8ZZRC
<b>Grapes</b>	Pinot Noir
<b>Country</b>	SOUTH AFRICA
<b>ABV%</b>	13.5
<b>Case Size</b>	6
<b>Closure Style</b>	Cork
<b>Producer</b>	Cederberg Wines
<b>Vintage</b>	2019



Vegan



Vegetarian

### Tasting Notes

A well-crafted Pinot noir expressing wild berries and red cherries with a hint of savouriness. A creamy sensation on palate with structured tannins that ends off with a subtle earthiness. Optimum Drinking Time: 3- 6 years

### Viticulture

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### Winemaking

Grapes are hand harvested between 22.8 – 23.8 balling. 10% whole cluster added to some of the tanks with a natural fermentation to take place and other tanks have been inoculated for fermentation. During fermentation gentle extraction takes place with one pump-over a day and two manual punch downs of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation grapes are pressed and barrelled in 228l French oak. Malolactic fermentation is completed in barrel and maturation is over 10 months. 20% 1st fill, 20% 2nd fill, 20% 3rd fill, 20% 4th fill and 20% 5th fill barrels, tight grain with medium toast

### Awards

John Platter Guide'20: 4.5\* – 2018 vintage

IWC Tranche'20: Silver – 2018 vintage

IWSC'20: Bronze – 2018 vintage

Michelangelo awards'20: Gold – 2018 vintage

John Platter Guide/21: 4,5\* – 2018 vintage

SAWi Awards '18 - Grand Gold: 93.1 – 2017 vintage

Sommelier Wine Awards '20: Commended – 2017 vintage

Old Mutual Wine Trophy '19: Silver – 2017 vintage

Platter's Wine Guide '19: 4.5 stars – 2017 vintage

Tim Atkin '17: 89 points – 2016 vintage