TINDAL
WINE MERCHANTS

Ghost Corner, Pinot Noir, Cederberg

Western Cape, South africa



Product code	CG08ZZRC
Grapes	Pinot Noir
Country	SOUTH AFRICA
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Cederberg Wines
Vintage	2024

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 Sneeuberg 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

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