

Ghost Corner, Pinot Noir, Cederberg



Product code	CGo8ZZRC
Grapes	Pinot Noir
Country	SOUTH AFRICA
ABV%	13.5
Case Size	6
Closure Style	Cork
Producer	Cederberg Wines
Vintage	2023



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