



DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

PINOT NOIR 2021

The Ghost Corner range was inspired by the extreme coastal area around Cape Agulhas near Elim, known as 'Spookdraai', where many ships have been wrecked. Folklore has it that the ghosts of many sailors who perished through the years can be seen wandering the wild waters. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands.

----- VINEYARDS -----

Facing:	South
Soil types:	Bokkeveld slate, koffiekliip and gravel
Age:	1.25 ha = 17 years and 3 ha = 3 years
Planted:	4.25 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	PN9D, 459 and 115
Harvest date:	26 February 2021

----- WINEMAKING -----

Grapes are hand-harvested between 22.8–23.8°B, of which 15% whole clusters are added to some of the tanks with a natural fermentation taking place, while other tanks are inoculated for fermentation. During fermentation, gentle extraction takes place with one pumpover a day and two manual punchdowns of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation, grapes are pressed and transferred into 228l French oak barrels. Malolactic fermentation is completed in the barrel and maturation takes place over 10 months. 20% 1st fill, 20% 2nd fill, 20% 3rd fill, 20% 4th fill and 20% 5th fill tight-grain barrels with a medium toast.

----- ANALYSIS -----

Alc 13.5% vol	TA 5.5 g/l	RS 3.5 g/l	pH 3.6
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--- TASTING NOTES BY SANDY HARPER CWM ---

The translucent, pale ruby colour draws you into this wine, followed by its seductive nose of wild strawberries, brambleberries, cranberries, parma ham, black olives and a bruised rosemary herbal note. The wine evokes memories of wet earth after the first rains. The palate is refined with the 'fruits of the forest' flavours tempered by the wet tealeaf, white pepper and black olive 'umami' savouriness. The natural acidity of the grape renders a mouth-watering wine with a rhubarb tartness and soya salinity to create an elegant wine with a distinct chalky finish. The Cape Agulhas terroir provides the signature salty, savoury, lingering aftertaste.

Optimum Drinking Time: Three to six years.

----- FOOD PAIRING -----

Pinot Noir has a naturally high acidity and low tannin structure, making it one of the most versatile wines to pair with food. This wine loves poultry in any form and is sublime with charcuterie and soft, creamy white cheeses such as brie, grilled game fish and mild spicy foods. Pinot Noir also complements most roasted meats and vegetable dishes, as well as simple pasta dishes.

----- ACCOLADES -----

- Platter's SA Wine Guide '23: 4.5 stars – 2020 vintage
- Tim Atkin Report '22: 92 points – 2020 vintage
- Michelangelo Awards '22: Double Gold – 2020 vintage
- International Wine & Spirit Competition '21: Silver – 2019 vintage
- International Wine Challenge (Tranche 2) '20: Silver – 2018 vintage