



DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

PINOT NOIR 2023

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 = 19 years and 3 ha = 5 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:	14 February 2023

----- WINEMAKING -----

Grapes are hand-harvested between 22.8–23.8 °B; 15% whole clusters are added to some tanks and they are inoculated for fermentation. During fermentation, gentle extraction takes place with one pumpover a day and two manual punchdowns of the cap. A maximum temperature of 27 °C is reached. Fermentation completed, the grapes are pressed and transferred into 228l French oak barrels, in which malolactic fermentation is completed. Maturation takes place over 10 months in 14% 1st fill, 14% 2nd fill, 14% 3rd fill, 15% 4th fill and 43% 5th fill tight-grain barrels with a medium toast.

----- ANALYSIS -----

Alc 13.5% vol TA 5.5 g/l RS 3.7 g/l pH 3.59

--- TASTING NOTES BY SANDY HARPER CWM ---

Translucent red in colour with dazzling ruby flashes. The nose abounds with strawberry compote, cranberries and earthy pomegranate, the latter perfectly balanced by savoury aromas of parma ham and smoky bacon with just a hint of dusty scrub bush. The palate is chiselled and precise with a lingering saline, savoury presence. The refreshing acidity and wet tea leaf flavours create a halo effect on the finish. This wine, while seductive in its youth, will reward those with patience as the wine gains savoury complexity with a few years ageing.

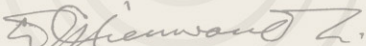
Optimum Drinking Time: Three to six years.

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

The stylish Ghost Corner Pinot Noir 2023 is fashionably light and sensational as a food pairing partner. Pair it with a caesar salad topped with dry-fried parma ham chards or with five-spice roast pork belly with crispy crackling. Serve it with penne and a rustic chorizo tomato sauce. This wine loves any hard cheese with slight crystals, such as parmigiano or vintage cheddar.

----- ACCOLADES -----

Platter’s SA Wine Guide ’24: 4.5 stars (92 points) – 2022 vintage
Tim Atkin Report ’22: 92 points – 2020 vintage
Michelangelo International Wine & Spirits Awards ’22: Double Gold – 2020 vintage
International Wine & Spirit Competition ’21: Silver – 2019 vintage


www.ghostcornerwines.com | www.cederbergwine.com