

# DAVID NIEUWOUTD GHOST CORNER

ELIM SOUTH AFRICA

## SAUVIGNON BLANC 2022

The Ghost Corner range is 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 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:	17 years
Planted:	14.51 ha
Yield per hectare:	9 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SB10, SB159, SB316 on Richter 99
Harvest date:	18 February to 12 March 2022

### ----- WINEMAKING -----

Grapes are hand-harvested in the early morning at 21–23.5 Balling. The winemaking process is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes are crushed at 8°C with approximately five hours skin contact before a light pressing. Two days of juice settling is followed by racking and the addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further matured on fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.

### ----- ANALYSIS -----

Alc 13% vol	TA 6.6 g/l	RS 2.45 g/l	pH 3.46
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### ----- WINEMAKER'S TASTING NOTES -----

A vibrant Sauvignon Blanc with lemon grass, greenpepper, asparagus and hints of nettle. A wine showing great minerality and balance on the palate with loads of concentration in flavour that lingers with a creamy finish.

**Optimum Drinking Time:** Two to five years after release.

### ----- FOOD PAIRING -----

This is a wine that will stand up to many of those foods that are often difficult to pair. Capers are always a tricky one but this is your wine. Salad niçoise or a tuna tartare with Mexican salsa do the dance. Asparagus in all shapes and ways. Fish with tartar sauce.

**Cheese:** Halloumi dishes.

### ----- ACCOLADES -----

Platter's SA Wine Guide '22: 4.5 stars – 2021 vintage  
Veritas '20: Silver – 2020 vintage  
International Wine Challenge (Tranche 2) '20: Bronze – 2019 vintage  
Decanter World Wine Awards '20 – 2019 vintage  
Tim Atkin Report '20: 93 points – 2019 vintage  
Platter's SA Wine Guide '21: 4.5 stars – 2019 vintage  
FNB Sauvignon Blanc Top 10 Competition '19: Top 10 – 2019 vintage  
Tim Atkin Report '19: 92 points – 2018 vintage  
Tim Atkin Report '18: 93 points – 2017 vintage  
Tim Atkin Report '17: 93 points – 2016 vintage

