

# DAVID NIEUWOUTD GHOST CORNER

ELIM SOUTH AFRICA

## SAUVIGNON BLANC 2024

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:	19 years
Planted:	14.51 ha
Yield per hectare:	9 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SB10, 159 and 316 on Richter 99
Harvest date:	02 February - 26 February 2024

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

Grapes are hand-harvested in the early morning at 21–23 °B. The winemaking process is done in reductive conditions using dry ice and carbon dioxide gas. Grapes are crushed at 8 °C with approximately five hours of 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 the fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.

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

Alc 13% vol	TA 6.5 g/l	RS 2.8 g/l	pH 3.51
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### --- TASTING NOTES BY SANDY HARPER CWM ---

The Ghost Corner Sauvignon Blanc leaps from the glass with green nettles and coastal scrub aromas offset by the salty sea notes of crushed oyster shells, fig leaf and ruby grapefruit. This explosive nose delivers all its promise on the palate with intensity, linearity and a 'sense of place' offering a snapshot into the treacherous Cape Agulhas coastland where it grows.

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

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

Sauvignon Blanc loves goat's milk cheese and any salad using vinaigrette. Be adventurous! Think baked pear and goat's milk cheese salad or make crostini piled high with goat's milk cheese, roasted butternut and rocket (arugula). Pair it with a caramelised onion flan with goat's milk cheese. Brilliant with green asparagus and hollandaise sauce or pan-fried veal or chicken with caper butter sauce. This is a complex Sauvignon Blanc that is as delicious as it is impressive.

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

International Wine & Spirits Competition '24: Silver (93 points) – 2023 vintage  
International Wine Challenge '24: Silver Winner – 2023 vintage  
Platter's SA Wine Guide '24: 4.5 stars (93 points) – 2023 vintage  
Decanter World Wine Awards '21: Gold (95 points) – 2020 vintage

