

DAVID NIEUWOUTD
GHOST CORNER

ELIM SOUTH AFRICA

SYRAH 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 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.

----- VINEYARDS -----

Facing:	South
Soil types:	Bokkeveld slate, koffiekliip and gravel
Age:	19 years
Planted:	2.52 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH1
Harvest date:	13 March 2021

----- WINEMAKING -----

Grapes are hand-harvested at 24 °B; 20% whole clusters are added to the tank, the rest destemmed and crushed. Cold soaked for two days then inoculated with yeast, during fermentation colour and flavour extraction takes place with six-hourly pumpovers and manual punchdowns of the grape cap, reaching a maximum temperature of 27 °C. Two weeks of extended skin maceration takes place before pressing and transferring into 15% 1st and 85% 3rd fill 2251 French oak barrels, wherein malolactic fermentation is completed and further maturation takes place over 15 months.

----- ANALYSIS -----

Alc 13.5% vol	TA 5.6 g/l	RS 3.8 g/l	pH 3.64
---------------	------------	------------	---------

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

A translucent ruby garnet and not the denser colour of warmer climate styles of Shiraz, this Syrah has earned the right to use the latter name, reflecting its cooler climate terroir both in colour and style. The nose abounds with plump black cherries offset by savoury notes of parma ham, salty liquorice, black olive and a rosemary and sage herbaceous edge. The palate is elegant and focused, with added hints of white pepper spiciness, refined tannins and a refreshing, lingering, savoury finish.

Optimum Drinking Time: Four to eight years.

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

This wine will complement an array of pork dishes from simple crumbed pork chops to celebratory roast pork belly with crispy crackling. Add grilled black mushrooms and baked aubergine for a feast! Pair it with hearty Tuscan bean soup for a winter flavour sensation or with your charcuterie platter for summer alfresco dining. Also pairs well with black olives, olive tapenade and most aged hard cheeses.

----- ACCOLADES -----

International Wine Challenge '22: Silver – 2020 vintage
Tim Atkin Report '22: 92 points – 2020 vintage
International Wine & Spirits Competition '22: Gold – 2020 vintage

