

DAVID NIEUWOUTD

# GHOST CORNER

ELIM SOUTH AFRICA

## SYRAH 2022

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:	20 years
Planted:	2.52 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH1
Harvest date:	17 March 2022

### ----- 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% vol      TA 5.2 g/l      RS 3.3 g/l      pH 3.73

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

Showing a ruby-garnet colour, deceptively light for this powerful Syrah. The nose is forthcoming with spicy green peppercorns, red plums and a savoury smoky aroma reminiscent of Spanish chorizo sausage. Earthy notes of raw beetroot and dusty pomegranate support the savoury peppery and plum flavours, creating a wine that is as seductive as it is intriguing and lithe as it moves from the nose through the palate to the lingering finish.

**Optimum Drinking Time:** Four to eight years.

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

The Ghost Corner Syrah 2022 is a brilliant wine and a perfect for the trend towards lighter-styled reds – but with enough body and presence. Serve this wine with beetroot carpaccio or a classic French cassoulet. Partner it with sticky BBQ ribs or traditional German bratwurst. Pair it with full-flavoured cheese such as raclette or six-month aged gouda. Or simply open a bottle on a Monday night with bangers and mash for an indulgent supper!

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

Concours Mondial de Bruxelles '24: Gold – 2021 vintage  
Tim Atkin Report '23: 93 points – 2021 vintage  
Platter's SA Wine Guide '24: 4.5 stars (94 points) – 2020 vintage  
International Wine & Spirits Competition '22: Gold – 2020 vintage

