

# DAVID NIEUWOUT GHOST CORNER

ELIM SOUTH AFRICA

## THE BOWLINE 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 sailors who perished here can be seen wandering the wild waters. These wines are as intriguing as their origin at the southernmost tip of Africa. Sailors call the bowline the 'king of knots'. In this flagship blend, David 'ties the knot' between Sauvignon Blanc and Semillon.

### VINEYARDS

Facing:	South
Soil types:	Bokkeveld slate, koffiekliip and gravel
Age:	Sauvignon Blanc: 14.51 ha – 18 years; Semillon: 1.3 ha – 17 years
Planted:	15.81 ha
Yield per hectare:	8 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	DD1, SB159 and 317
Harvest date:	09 February – 04 March 2023

### WINEMAKING

Hand-harvested in the early morning at 22.5–23.5 °B and vinified separately, the winemaking process is done in reductive conditions using dry ice and carbon dioxide gas. Grapes are crushed at 8 °C with two to four hours of skin contact before a light pressing. Juice settling is followed by the Sauvignon being racked to stainless steel tanks and the Semillon to 4th fill 400l French oak barrels. After fermentation, both cultivars are matured on their fine lees for 10 months and then blended together; 61% Sauvignon Blanc and 39% Semillon.

### ANALYSIS

Alc 13% vol      TA 6.12 g/l      RS 2.4 g/l      pH 3.6 pH

### TASTING NOTES BY SANDY HARPER CWM

This flagship Bordeaux-style white blend shows Sauvignon taking the lead on the nose with dusty coastal fynbos and black currant leaf, while on the palate the Semillon fleshes out with fresh quince and ripe pear to deliver a creamy, textural palate. The presence of this complex wine lingers long after the last sip. Already showing its pedigree, this wine should preferably be held for a year or so to allow the Semillon to develop its exquisite waxy, honeyed character while the Sauvignon will retain the balanced acidity and structure for the wine to perform its magic.

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

### FOOD PAIRING

This complex wine will add a touch of elegance to any occasion. Pair it with creamy carbonara or alfredo pasta or caramelised onion and brie on crispy puff pastry. Keep it easy with grilled sole with lemon butter or allow the chef to come to the fore with a slow-cooked coq au vin blanc – replacing the traditional red wine with white wine.

### ACCOLADES

Platter's SA Wine Guide '23: 4.5 stars (94 points) – 2021 vintage  
Veritas '22: Double Gold – 2021 vintage  
Tim Atkin Report '22: 95 points – 2021 vintage  
Michelangelo Awards '21: Gold – 2019 vintage

