

DAVID NIEUWOUTD
GHOST CORNER

ELIM SOUTH AFRICA

WILD FERMENT SAUVIGNON BLANC
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 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:	17 years
Planted:	14.51 ha
Yield per hectare:	9 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SB159, 317 on Richter 99
Harvest date:	18 February - 12 March 2022

WINEMAKING

Grapes are hand-harvested in the early morning at 23.5°B. A portion of the grapes is whole bunch pressed; the rest goes through the destemmer and is crushed for skin contact. After one day of settling, the juice is transferred into 400l French oak barrels where natural fermentation takes place over the next 40 to 60 days at 13°C. Once fermentation is completed, the barrels are matured for up to 10 months with a monthly bâtonnage of the lees. No malolactic fermentation takes place. 13% 1st fill, 29% 2nd fill, 29% 3rd fill and 29% 4th fill tight-grain barrels with a medium toast.

ANALYSIS

Alc 13% vol	TA 6.1 g/l	RS 3 g/l	pH 3.5
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TASTING NOTES

The nose is captivating with lemon curd and grapefruit marmalade taking centre stage. The palate is forthcoming with a kaleidoscope of flavours including crème brûlée, slight honeyed notes and a lemon/lime citrus freshness. The integrated acidity creates a platform where the mélange of summer fruits, caramelised pineapple and roasted almond flavours dance across the palate, adding intrigue and contemplation. This is not your average Sauvignon Blanc with its rich, opulent, creamy mouthfeel and tell-tale Cape Agulhas terroir saline final ending.

Optimum Drinking Time: Two to four years.

FOOD PAIRING

Partners well with tomato-based dishes, including soups, salads and pasta sauces. A great partner to salads dressed with vinaigrette or grilled fish with a lemon dressing. Delicious accompanying fresh asparagus with parma ham, parmesan shavings and freshly ground black pepper, goat's milk cheese, fresh oysters or tempura-battered prawns. The versatility of this wine is far-reaching.

ACCOLADES

South African Wine Index '23: Top 10 wine, Certificate of Excellence – All vintages
Platter's SA Wine Guide '23: 5 stars – 2021 vintage
Tim Atkin Report '22: 93 points – 2021 vintage
International Wine Challenge (Tranche 2) '22: Silver – 2020 vintage
Platter's SA Wine Guide '21: 5 stars – 2019 vintage
Decanter World Wine Awards '20: Platinum – 2018 vintage

