



DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA

WILD FERMENT SAUVIGNON BLANC
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 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:	18 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:	20 February - 3 March 2023

----- 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 wine is matured in the barrels for up to 10 months with a monthly bâtonnage of the lees. No malolactic fermentation takes place. 15% 1st fill, 13% 2nd fill, 12% 3rd fill and 60% in older barrels with a medium toast.

----- ANALYSIS -----

Alc 12.5% vol	TA 6.4 g/l	RS 4 g/l	pH 3.58
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--- TASTING NOTES BY SANDY HARPER CWM ---

The Ghost Corner Wild Ferment Sauvignon Blanc 2023 with its pale yellow hue leads with an explosive nose brimming with Cape gooseberry, green nettles and fynbos, reflecting its rugged Agulhas coastline origin. This terroir-driven wine reveals a blackcurrant and fig leaf dustiness which further underpins this complex wine. The broad, chalky mouthfeel with its integrated acidity and exceptional length finishes with a delicious saline note, offsetting its opulent style. Powerful nose, exceptional palate.

Optimum Drinking Time: Two to four years.

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

This is your sensational summer salad wine pairing partner! Add extra helpings of creamy feta or dry-roasted parma ham to the salad. Or pair this wine with your favourite tomato-based dishes such as penne arrabiata or a spicy chorizo pasta. For dinner party style, try baked goat milk's cheese with roasted vine tomatoes and rocket. Serve with confidence for a taste sensation.

----- ACCOLADES -----

Platter's SA Wine Guide '24: 5 stars (95 points) – 2022 vintage
Tim Atkin Report '23: 95 points – 2022 vintage
Michelangelo International Wine & Spirits Awards '23: Gold – 2022 vintage
Gilbert & Gaillard '23: Double Gold Medal (92 points) – 2022 vintage