DAVID NIEUWOUDT

GHOST CORNER

ELIM SOUTH AFRICA

PINOT NOIR 2020

The Ghost Corner range is 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, koffieklip and gravel
Age:	1.25 ha – 17 years; 3 ha – three years
Planted:	4.25 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	PN9D, PN459 and PN115
Harvest date:	04 to 15 February 2020

WINEMAKING

Grapes are hand-harvested between 22.8–23.8°B. 10% Whole clusters are added to some of the tanks with a natural fermentation taking place, while other tanks are inoculated for fermentation. During fermentation, gentle extraction takes place with one pumpover a day and two manual punchdowns of the grape cap. A maximum temperature of 27°C is reached. On completion of fermentation, grapes are pressed and barrelled in 228l French oak. Malolactic fermentation is completed in barrel and maturation takes place over 10 months. 20% 1st fill, 20% 2nd fill, 20% 3rd fill, 20% 4th fill and 20% 5th fill tight-grain barrels with a medium toast.

ANALYSIS

Alc 13.5% vol	TA 5.5 g/l	RS 3.5 g/l	pH 3.6

TASTING NOTES BY SANDY HARPER CWM

The translucent pale ruby colour draws you into this wine, followed by its seductive nose of wild strawberries, brambleberries, cranberries, parma ham, black olives and a bruised rosemary herbal note. The wine evokes memories of wet earth after the first rains. The palate is refined with the 'fruits of the forest' flavours tempered by the wet tealeaf, white pepper and black olive 'umami' savouriness. The natural acidity of the grape renders a mouth-watering wine with a rhubarb tartness and soya salinity to create an elegant wine with a distinct chalky finish. The Cape Agulhas terroir provides the signature salty, savoury, lingering aftertaste.

Optimum Drinking Time: Three to six years.

FOOD PAIRING

Pinot Noir has a naturally high acidity and low tannin structure, making it one of the most versatile wines to pair with food. Pinot Noir loves poultry in any form. It is sublime with charcuterie and soft, creamy white cheeses such as brie, grilled game fish and mild spicy foods. Pinot Noir complements most roasted meats and vegetable dishes, as well as simple pasta dishes.

ACCOLADES

Platter's SA Wine Guide '23: 4.5 stars – 2020 vintage
Tim Atkin Report '22: 92 points – 2020 vintage
Michelangelo Awards '22: Double Gold – 2020 vintage
International Wine & Spirit Competition '21: Silver – 2019 vintage
International Wine Challenge (Tranche 2) '20: Silver – 2018 vintage