

DAVID NIEUWOUT  
GHOST CORNER

ELIM SOUTH AFRICA

NOBLE LATE HARVEST 2018

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 claims 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 winelands.

----- VINEYARDS -----

Facing: North-west  
Soil types: Sandy soils with pockets of gravel and a clay substructure  
Irrigation: Supplementary  
Harvest date: 5 April 2018

----- WINEMAKING -----

Noble Late harvest is a sweet wine made from Botrytis Cinerea infected grapes, Botrytis Cinerea is a fungus that forms on the berries skin under the optimal conditions such as humidity or misty mornings and then sunny afternoons. The fungus causes the berries to naturally dehydrate and shrivel up leaving the winemaker with the tools to produce the nectar of the Gods.

The grapes are hand harvested early mornings from our misty almost ghostly block of Viognier coming in at 53 Balling. We destemmed and crushed the berries and then fermented it on the skins for 14 days. We then pressed the skins and continued the fermentation in a stainless steel tank until the ferment naturally stopped because of the high concentration of sugar. Finally the wine is matured in 400L 4th fill French barrels for 12months and then fined and filtered to become one of only 3400 bottles.

----- ANALYSIS -----

Alc 9.5%      TA 8.6 g/l      RS 231.8 g/l      pH 3.66

----- WINEMAKER'S TASTING NOTES -----

Golden-hued perfection, followed by aromas of dried apricots, honey and hints of white flowers. A lingering mouth-feel with a perfect balance between alcohol, acidity and sugar one would say well rounded with sweet nectarine and candied orange peel on the palate.

**Optimum Drinking Time:**

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

It is warned that Viognier and high acidity dishes do not work. Here we have a sweet, 231 gram of sugar per litre wine! What do we do? On the savoury side you break the rules and serve the wine with sweetbread and foie gras or an aromatic vegetable curry. Noble late harvest must NOT be served with chocolate desserts! Fruit, ginger or apple cakes and baked creams and dairy, but not fresh dairy or ice cream.

**Cheese:** Cantal, Feta and Roquefort

----- ACCOLADES -----

