

# 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 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:	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 & PN115
Harvest date:	04–15 February 2020

### WINEMAKING

Grapes are hand-harvested between 22.8–23.8 Balling. 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
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### WINEMAKER'S TASTING NOTES

A well-crafted Pinot Noir expressing wild berries and red cherries with a hint of savouriness. A creamy sensation on the palate with structured tannins that end off with a subtle earthiness.

**Optimum Drinking Time:** Three to six years.

### FOOD PAIRING

If you have access to wild mushrooms, this is your 'go to' wine – especially with wild mushroom soup. Crispy duck and barbeque chicken are two dishes also made for this wine. A touch of cinnamon and cumin will enhance the flavours. Also try steak tartare and South African biltong.

**Cheese:** Deep-fried camembert and berries

### ACCOLADES

International Wine & Spirits Competition '21: Silver – 2019 vintage  
Platter's SA Wine Guide '20: 4.5 stars – 2018 vintage  
International Wine Challenge (Tranche 2) '20: Silver – 2018 vintage  
International Wine & Spirits Competition '20: Bronze – 2018 vintage  
Michelangelo Awards '20: Gold – 2018 vintage  
Platter's SA Wine Guide '21: 4.5 stars – 2018 vintage  
SAWi Awards '18: Grand Gold (93.1 points) – 2017 vintage  
Sommelier Wine Awards '20: Commended – 2017 vintage  
Old Mutual Wine Trophy '19: Silver – 2017 vintage  
Platter's SA Wine Guide '19: 4.5 stars – 2017 vintage

