



DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

SAUVIGNON BLANC 2021

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:	South
Soil types:	Bokkeveld Slate, Koffieklip and Gravel
Age:	16 years
Planted:	14.51 ha
Yield per hectare:	9 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SB10, SB159, SB316 on Richter 99
Harvest date:	26 February - 10 March 2021

----- WINEMAKING -----

Grapes are hand harvested early morning at 21-23.5 balling. Winemaking processing is done in reductive conditions with the use of dry ice and carbon dioxide gas. Grapes crushed at 8°C with approximately five hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of selected yeast. Fermentation is at 11°C for approximately 24 days. Finally, the wine is further matured on fine lees for additional four months with a monthly battónage of tank before the final blending and bottling.

----- ANALYSIS -----

Alc 13% vol	TA 6.2 g/l	RS 2.38 g/l	pH 3.45
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----- WINEMAKER'S TASTING NOTES -----

A vibrant Sauvignon blanc with lemon grass, white blossom, gooseberry and asparagus coming through. A wine showing great minerality and balance on palate with loads of concentration in flavour that lingers with a creamy finish.

Optimum Drinking Time: 2-5 years after release

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

This is a wine that will stand up to many of those foods that are often tough to pair. Capers are always a tough one – this is your wine. Aahh! Salad niçoise or a great tartare and Mexican salsas (raw) – do the dance afterwards or during. Asparagus in all shapes and ways. Tartare sauce.

Cheese: Halloumi dishes

----- ACCOLADES -----

Veritas '20: Silver – 2020 vintage
IWC Trianche 2 '20: Bronze – 2019 vintage
Decanter Word Wine Awards'20 – 2019 vintage
Tim Atkin report'20: 93 points – 2019 vintage
Platter's Guide'21: 4,5 stars – 2019 vintage
FNB Sauvignon Blanc Top 10 Competition '19: Top 10 – 2019 vintage
Tim Atkin '19 Report: 92 points – 2018 vintage
Tim Atkin '18: 93 – 2017 vintage
Tim Atkin '17: 93 points – 2016 vintage
Stephen Tanzer - USA '17: 91 points – 2015 vintage