

DAVID NIEUWOUDT

GHOST CORNER

ELIM SOUTH AFRICA

SEMILLON 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. These wines are as intriguing and extreme as the story of their origin at the southernmost tip of the Cape winelands. A wine that showcases its unique terroir.

----- VINEYARDS -----

Facing: South

Soil types: Bokkeveld Slate, Koffieklip and Gravel

Age: 14 years
Planted: 1.3 ha
Yield per hectare: 7 t/ha

Trellised: Extended 6 wire Perold

Irrigation: Supplementary

Clone: dd1

Harvest date: 1 March 2018

----- WINEMAKING -----

Grapes are hand harvested early morning between 22.8-23.5 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 eight hours skin contact before a light pressing. Two days of juice settling followed by racking and addition of yeast. 30% of juice is barrelled in 2251 French oak barrel for fermentation and maturation for five months. 70% of juice is tank fermented at 11°C for approximately 24 days. Finally, the wine is maturated further on fine lees for additional four months with a monthly battônage of tank and barrels before the final blending and bottling. 30% 1st fill 2251 French oak, tight grain with medium toasting.

----- ANALYSIS -----

Alc 13.0% vol TA 6.3 g/l RS 2.7 g/l pH 3.44

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

A focused Semillon layered with white peach, green-fig, and lime with dusty aromas. A waxy, terpene-like character yet it has a crisp mineral finish.

Optimum Drinking Time: 4 - 8 years after release

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

Avo! Chicken stock and wild mushrooms! Horseradish and mustard are two of the difficult foods to pair - just maybe you will find THIS is your wine. A serious homemade herb butter sauces or a chicken roast...

Cheese: Although difficult to pair – we recommend the following cheese: livarot (the soft French cow's milk cheese, matured pecorino or pont l'evêque.

ACCOLADES -----

SAWi Awards '18 - Platinum: 97.2 points – 2017 vintage Sommelier Wine Awards '20: Bronze – 2017 vintage Platter's SA Wine Guide '20: 4.5 stars – 2017 vintage

Veritas '19: Gold – 2017 vintage

Novare SA Terroir Award '19 Kaap Agulhas District: Top Semillon – 2017 vintage

Novare Terroir Wine Awards '19: National Winner – 2017 vintage

Platter's Wine Guide '19: 4.5 stars - 2017 vintage

Tim Atkin Report '18: 94 points – 2017 vintage

Veritas '18: Gold – 2016 vintage

Stephen Tanzer USA '17: 93 points - 2015 vintage

Tim Atkin '15: 93 points - 2014 vintage

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