

DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

PINOT NOIR 2025

The Ghost Corner range was 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, koffiekliip and gravel
Age:	1.25 ha = 21 years and 3 ha = 7 years
Planted:	4.25 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	PN9D, 459 and 115
Harvest date:	14 February 2025

----- WINEMAKING -----

Grapes are hand-harvested between 22.8–23.8 °B; 15% whole clusters are added to some tanks and inoculated for fermentation. During fermentation, gentle extraction takes place with one pumpover a day and two manual punchdowns of the cap. A maximum temperature of 27 °C is reached. Fermentation completed, the grapes are pressed and transferred into 228l French oak barrels, in which malolactic fermentation is completed. Maturation takes place over 10 months in 14% 1st fill, 14% 2nd fill, 20% 3rd fill, 20% 4th fill and 32% old fill tight-grain barrels with a medium toast.

----- ANALYSIS -----

Alc 13.5% vol TA 5.4 g/l RS 2.9 g/l pH 3.4

--- TASTING NOTES BY SANDY HARPER CWM ---

Subtle whiffs of mocha and dark chocolate open on the nose, followed by a kaleidoscope of red fruit including sweet and sour cherries, plums and pomegranates. These vibrant fruit aromas gradually give way to more savoury notes of damp forest floor, cured meat and herbaceous coastal scrub, reflecting the rugged landscape and windswept vineyards of the Agulhas coast. Whilst drinking beautifully now, this complex wine will evolve with time in bottle, developing greater savouriness, finesse and an increasingly ethereal character. For best enjoyment, chill the wine to 18 °C.

Optimum Drinking Time: Three to six years.

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

The savoury complexity of this Pinot Noir together with its natural acidity makes it a perfect food wine. Pair it with venison carpaccio with rocket and parmesan, grilled rack of lamb, or a creamy wild mushroom risotto. Inspired by the rugged Agulhas coastline where these vineyards lie, the wine is equally at home alongside simple fare such as flame-grilled line fish with charred vegetables. Soft, earthy cheeses such as brie or camembert will echo the wine's savoury depth.

----- ACCOLADES -----

Platter's SA Wine Guide '26: 4.5 stars (92 points) – 2024 vintage
Platter's SA Wine Guide '25: 4.5 stars (92 points) – 2023 vintage
Robert Parker Wine Advocate '25: 91 points – 2023 vintage
Michelangelo International Wine & Spirits Awards '24: Double Gold – 2023 vintage
Tim Atkin Report '24: 92 points – 2023 vintage
Platter's SA Wine Guide '24: 4.5 stars (92 points) – 2022 vintage
Michelangelo International Wine & Spirits Awards '22: Double Gold – 2020 vintage

