

DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

SAUVIGNON BLANC 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:	19 years
Planted:	14.51 ha
Yield per hectare:	9 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SB10, 159 and 316 on Richter 99
Harvest date:	11–22 February 2025

WINEMAKING

Grapes are hand-harvested in the early morning at 21–23 °B. The winemaking process is done in reductive conditions using dry ice and carbon dioxide gas. Grapes are crushed at 8 °C with approximately five hours of skin contact before a light pressing. Two days of juice settling is followed by racking and the addition of selected yeast. Fermentation is at 11 °C for approximately 24 days. Finally, the wine is further matured on the fine lees for an additional four months with a monthly bâtonnage before the final blending and bottling.

ANALYSIS

Alc 13.3% vol TA 6.5 g/l RS 2.7 g/l pH 3.44

TASTING NOTES BY SANDY HARPER CWM

The slightly warmer 2025 vintage brought more fruit opulence to this Sauvignon Blanc. The nose is generous and vivid, bursting with Cape gooseberry and ripe nectarine, supported by green nettle and the coastal freshness that defines Ghost Corner. The palate is vibrant and concentrated, with a rounded mid-palate and bright acidity that keeps everything in balance. While the 2024 vintage showed a cooler, more linear profile, the 2025 offers a fuller, more fruit-forward style that remains refreshing and beautifully poised — an honest reflection of the season and the site.

Optimum Drinking Time: Two to five years after release.

FOOD PAIRING

Ideal for long summer lunches, yet with the depth to enjoy year-round. Pair with oysters, salmon ceviche, grilled calamari or line fish finished with lemon and olive oil. Its generous fruit profile complements seared prawns with a citrus and fennel salad, while its bright acidity makes it a beautiful match for goat's cheese – try it on toasted baguette, topped with fresh rocket (arugula). Or simply pour a chilled glass and enjoy with friends in the sunshine.

ACCOLADES

Platter's SA Wine Guide '26: 4.5 stars (90 points) – 2025 vintage
Trophy for SA Terroir Top Wine awards '25: National winner – 2024 vintage
Platter's SA Wine Guide '25: 4.5 stars (90 points) – 2024 vintage
Robert Parker Points '25: 87 points – 2024 vintage
International Wine & Spirits Competition '24: Silver (93 points) – 2023 vintage

