

DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA

SEMILLON 2024

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:	18 years
Planted:	1.3 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	DD1
Harvest date:	22 February 2024

WINEMAKING

Grapes are hand-harvested in the early morning between 22.8–23.5 °B. Following a reductive winemaking process, grapes are crushed at 8 °C with eight hours of skin contact before a light pressing. Two days of juice settling is followed by racking and the addition of yeast. Thereafter, 12% of the juice is fermented and matured in 225l French oak barrels for five months; 66% is tank fermented at 11 °C for 24 days; and 22% is fermented in a concrete egg. Finally, the wine is matured on the fine lees for another 10 months with a monthly bâtonnage before the final blending and bottling.

ANALYSIS

Alc 13.36% vol	TA 6.2 g/l	RS 2.6 g/l	pH 3.32
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TASTING NOTES BY SANDY HARPER CWM

The 2024 vintage shows a pale straw colour with green flashes and visible viscosity. The nose is vivid and energetic – green nettle and lime zest leap from the glass, followed by subtle hints of beeswax. A silky entry leads to textural depth from lees contact and the lanolin oiliness so typical of the variety. This is a Semillon of remarkable complexity, balancing citrus purity with palate richness, and finishing on crisp green apple precision. Already drinking beautifully, it will gain further elegance and nuance with time in bottle.

Optimum Drinking Time: Four to eight years.

SANDY'S PAIRING INSIGHT

The wine's layered structure calls for dishes with equal depth and savoury nuance. Think grilled line fish with lemon and green peppercorn sauce, or herbcrust-ed baby potatoes; roast chicken thighs with prunes and olives; or a simple snack of baked feta with honey and thyme. A versatile match for Mediterranean fare and herb-driven cuisine. Serve lightly chilled at 10–12 °C to showcase its full aromatic and textural expression.

ACCOLADES

Platter's SA Wine Guide '26: 4.5 stars (93 points) – 2024 vintage
Veritas '25: Double Gold (93 points) – 2024 vintage
Michelangelo International Wine & Spirits Awards '25: Double Gold – 2024 vintage
Tim Atkin Report '25: 93 points – 2024 vintage
SA Young Wine Show '24: Frank Myburgh Trophy SA Champion Semillon – 2024 vintage
SA Terroir Awards '25: National winner – 2023 vintage
Tim Atkin Report '24: 93 points – 2023 vintage
Veritas '22: Double Gold – 2019 vintage

