

DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA

SYRAH 2023

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 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.

----- VINEYARDS -----

Facing:	South
Soil types:	Bokkeveld slate, koffiekliip and gravel
Age:	21 years
Planted:	2.52 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SH1
Harvest date:	04 March 2023

----- WINEMAKING -----

Grapes are hand-harvested at 24 °B; 20% whole clusters are added to the tank, the rest destemmed and crushed. Cold soaked for two days then inoculated with yeast, during fermentation colour and flavour extraction takes place with sixhourly pumpovers and manual punchdowns of the grape cap, reaching a maximum temperature of 27 °C. Two weeks of extended skin maceration takes place before pressing and transferring into 15% 1st and 85% 3rd fill 225l French oak barrels, wherein malolactic fermentation is completed and further maturation takes place over 15 months.

----- ANALYSIS -----

Alc 12.6% vol	TA 5.4 g/l	RS 2.6 g/l	pH 3.49
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--- TASTING NOTES BY SANDY HARPER CWM ---

The Ghost Corner Syrah 2023 is a cool-climate Shiraz with minimal oak influence. Its bright, fragrant nose leads with wild bramble berries and sweet-sour cherries. The palate follows with lifted spice, white pepper and a thread of liquorice. Damp earth and smoky, savoury nuances evoke wet-cured ham or Spanish gammon, adding depth to its Beaujolais-style lightness. There's an appealing austerity and a touch of untamed intrigue, making this a savoury, moreish, delicious wine and placing it firmly in the new wave of modern chillable reds.

Optimum Drinking Time: Four to eight years.

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

Serve this Ghost Corner Syrah 2023 lightly chilled for best expression. Pair it with charcuterie, including cured ham, and Mediterranean grilled vegetables. Enjoy the wine with a starter of lightly fried Spanish chorizo with green olives or grilled pork fillets wrapped in bacon or parma ham. Pair it with full-flavoured hard cheeses such as aged gouda or mature asiago. Crispy roast pork belly calls for this wine!

----- ACCOLADES -----

Platter's SA Wine Guide '26: 4.5 stars (90 points) – 2023 vintage
Veritas '25: Double Gold (94 points) – 2024 vintage
Concours Mondial de Bruxelles '25: Red and White Wine Session: Silver – 2022 vintage
Tim Atkin Report '24: 93 points – 2022 vintage
Concours Mondial de Bruxelles '24: Gold – 2021 vintage
Platter's SA Wine Guide '25: 4.5 stars (93 points) – 2021 vintage
International Wine & Spirit Competition '24: Silver – 2021 vintage
Platter's SA Wine Guide '24: 4.5 stars (94 points) – 2020 vintage

