



DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA

THE BOWLINE 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 sailors who perished here can be seen wandering the wild waters. These wines are as intriguing as their origin at the southernmost tip of Africa. Sailors call the bowline the 'king of knots'. In this flagship blend, David 'ties the knot' between Sauvignon Blanc and Semillon.

VINEYARDS

Facing: South
Soil types: Bokkeveld slate, koffiekliip and gravel
Age: Sauvignon Blanc: 14.51 ha – 18 years;
Semillon: 1.3 ha – 18 years
Planted: 15.81 ha
Yield per hectare: 8 t/ha
Trellised: Extended six-wire Perold
Irrigation: Supplementary
Clone: DD1, SB159 and 317
Harvest date: 02 February – 26 March 2024

WINEMAKING

Hand-harvested in the early morning at 22.5–23.5 °B and vinified separately, the winemaking process is done in reductive conditions. Grapes are crushed at 8 °C with two to four hours of skin contact before a light pressing. Juice settling is followed by the Sauvignon Blanc being racked to stainless steel tanks and the Semillon to 9% cement egg, 13% new oak and 13% 2nd fill barrels; and the rest to older 400l French oak barrels. After fermentation, both cultivars are matured on their fine lees for nine months and then blended: 62% Sauvignon and 38% Semillon.

ANALYSIS

Alc 13.5% vol TA 6.3 g/l RS 3 g/l pH 3.41

TASTING NOTES BY SANDY HARPER CWM

The Bowline 2024, the flagship in the Ghost Corner stable, follows in the style of the 2023 vintage, deviating slightly with more intrigue and compelling notes of green nettles, coastal scrub and a dusty herbaceousness. This wine conjures up images of sea spray over fynbos, moist river pebbles and the sense that this wine is ozone captured in a bottle. It is a complex wine, as intriguing as it is delicious.

Optimum Drinking Time: Four to ten years.

FOOD PAIRING

This complex wine will add a touch of elegance to any occasion. It is more 'green' than the previous vintage, so allow this herbaceous edge to pair with Provençal-style chicken with green olives and prunes. Add baby capers to your lemon butter-grilled line fish for a taste sensation.

ACCOLADES

Platter's SA Wine Guide '26: 5 stars (95 points) – 2024 vintage
Veritas '25: Double Gold (93 points) – 2024 vintage
Platter's SA Wine Guide '25: 4.5 stars (94 points) – 2023 vintage
Tim Atkin Report '24: 95 points – 2023 vintage
Veritas '24: Gold: 90 points – 2023 vintage
Platter's SA Wine Guide '24: 4.5 stars (94 points) – 2022 vintage
Veritas '22: Double Gold – 2021 vintage
Tim Atkin Report '22: 95 points – 2021 vintage