

DAVID NIEUWOUDT
GHOST CORNER

ELIM SOUTH AFRICA

THE BOWLINE 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 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 – 19 years; Semillon: 1.3 ha – 20 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:	02–26 February 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 13.9% vol TA 6.3 g/l RS 3.2 g/l pH 3.47

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

This signature wine from Ghost Corner shows the palest straw colour with a distinctive lime edge. The palate is vibrant and energetic, revealing green pineapple, kiwi and subtle citrus notes. Fresh and linear, it finishes with a distinctive ginger bite and a hint of bitter citrus pith, reflecting the cool maritime influence of its Cape Agulhas origins. With time in bottle, this youthful exuberance will evolve into greater depth and texture while maintaining the wine's poised freshness.

Optimum Drinking Time: Four to 10 years.

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

The wine's citrus lift and subtle ginger spice make it a natural partner to fresh coastal cuisine. For a dinner party option, enjoy with yellowtail ceviche with lime and coriander, sushi or sashimi, or Vietnamese rice paper rolls with prawns and a dipping sauce. The wine will complement the flavours of pea and mint risotto, and will also be a seamless partner to fresh goat's milk cheese, whether grilled on a crostini or in a salad or cheese board.

----- ACCOLADES -----

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

