

DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

PINOT NOIR 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:	1.25 ha = 20 years and 3 ha = 6 years
Planted:	4.25 ha
Yield per hectare:	7 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	PN9D, 459 and 115
Harvest date:	09 February 2024

WINEMAKING

Grapes are hand-harvested between 22.8–23.8 °B; 15% whole clusters are added to some tanks and inoculated for fermentation. During fermentation, gentle extraction takes place with one pumpover a day and two manual punchdowns of the cap. A maximum temperature of 27 °C is reached. Fermentation completed, the grapes are pressed and transferred into 228l French oak barrels, in which malolactic fermentation is completed. Maturation takes place over 10 months in 14% 1st fill, 16% 2nd fill, 16% 3rd fill, 16% 4th fill and 52% old fill tight-grain barrels with a medium toast.

ANALYSIS

Alc 12.5% vol	TA 5.6 g/l	RS 3.9 g/l	pH 3.5
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TASTING NOTES BY SANDY HARPER CWM

A pale ruby-garnet in colour, this Pinot Noir opens with vibrant aromatics of sweet-sour black cherries and wild forest berries. The palate is bright and layered—rhubarb tartness and ripe cherry interplay with notes of sage and rosemary, and a hint of wet earth. Textured and seductive in its youth, it will reward patience as it gains further savoury complexity. A vivid expression of the variety from the rugged Agulhas coast.

Optimum Drinking Time: Three to six years.

FOOD PAIRING

Reflecting a modern, lighter style, the Ghost Corner Pinot Noir 2024 is vibrant, poised and food-friendly. Its natural acidity and earthy, savoury notes make it a versatile match across cuisines. Pair it with five spice pork belly with crackling or penne in a rustic chorizo-tomato sauce. It also shines alongside baked aubergine with za'atar as part of a mezze platter, or a charcuterie board with duck rillettes and aged cheeses such as parmigiano reggiano or mature cheddar.

ACCOLADES

Platter's SA Wine Guide '25: 4.5 stars (92 points) – 2023 vintage
Michelangelo International Wine & Spirits Awards '24: Double Gold – 2023 vintage
Tim Atkin Report '24: 92 points – 2023 vintage
Platter's SA Wine Guide '24: 4.5 stars (92 points) – 2022 vintage
Michelangelo International Wine & Spirits Awards '22: Double Gold – 2020 vintage
International Wine & Spirit Competition '21: Silver – 2019 vintage
International Wine Challenge (Tranche 2) '20: Silver – 2018 vintage

