



DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

WILD FERMENT SAUVIGNON BLANC 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 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:	19 years
Planted:	14.51 ha
Yield per hectare:	9 t/ha
Trellised:	Extended six-wire Perold
Irrigation:	Supplementary
Clone:	SB159, 317 on Richter 99
Harvest date:	02–26 February 2024

WINEMAKING

Grapes are hand-harvested in the early morning at 23.5 °B. A portion is whole-bunch pressed; the rest goes through the destemmer and is crushed for skin contact. After one day of settling, the juice is transferred into 400l French oak barrels where natural fermentation takes place over 40–60 days at 13 °C. Fermentation completed, the wine is matured in the barrels for up to 10 months with a monthly bâtonnage of the lees. No malolactic fermentation takes place. Matured in 10% 1st, 10% 2nd and 10% 3rd fill and 70% older, medium-toast barrels.

ANALYSIS

Alc 13% vol	TA 6.5 g/l	RS 4 g/l	pH 3.55
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TASTING NOTES BY SANDY HARPER CWM

Ghost Corner Wild Ferment Sauvignon Blanc 2024 opens with a pale straw hue and an expressive nose of lime zest and winter melon. The palate is layered and textural, revealing ripe pear, nectarine and hints of stone fruit, kelp and wet coastal scrub bush(fynbos). Wild fermentation brings creamy depth and savoury complexity, balancing herbaceous freshness with luscious fruit and a serious, structured core. A bold, distinctive take on Sauvignon Blanc from the windswept Agulhas coast.

Optimum Drinking Time: Two to four years.

FOOD PAIRING

This wine has a personality all of its own. Its complexity pairs effortlessly with a wide range of flavours – from grilled line fish or herb-crusted goat's cheese crostini to creamy garlic mussels. Brilliant with veal limone. Or simply enjoy it with a voluptuous oyster and let the salty, creamy moment transport you to the Agulhas coast. This wine defies the norms – let it be wild!

ACCOLADES

Sauvignon Selection by CMB'25: Silver – 2023 vintage
Platter's SA Wine Guide '25: 4.5 stars (93 points) – 2023 vintage
FNB Sauvignon Blanc SA Top 10 '24: Top 10 – 2023 vintage
Tim Atkin Report '24: 94 points – 2023 vintage
Michelangelo International Wine & Spirits Awards '24: Double Gold – 2023 vintage