

DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

WILD FERMENT SAUVIGNON BLANC 2015

Naturally fermented sauvignon blanc. Enticing aromas of fleshy white pear and quince with an illusion of sweetness. Nine months barrel maturation gives a creamy, full-palate with beautiful length. Well paired with fresh seafood or a creamy pasta. Best enjoyed right away, but potential to age up to five years.

----- VINEYARDS & VINIFICATION -----

Facing:	South
Soil types:	Bokkeveld Slate, Koffieklip and Gravel
Age of vines:	14 years, Elim ward
Vineyard area:	12 ha
Yield per hectare:	8 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	SB159, 317 on Richter 99
Harvest date:	30 January - 23 February 2015
Degree balling at harvest:	Early morning hand harvested pinot noir at 22 - 23.5°B
Vinification:	50% cold crush 8°C, reductive style, skin contact for 8 hours, pressing, only free run juice used, settle for 2 days at 10°C, 50% whole bunch press, reductive style, one day settling at 10°C; Fermentation after settling, juice is moved to 2nd, 3rd & 4th fill French oak barrels for natural fermentation (no culture added) and matured in barrel for 9 months, each barrel fermented at 13°C for 40 - 60 days; Barrel maturation: barrels are medium toast, tight grain - a combination of 300 and 400l barrels
Optimum drinking time:	3 - 5 years after release

----- ANALYSIS -----

Alcohol	13.7% vol	TA	6.8 g/l
Sugar	4.5 g/l	pH	3.5

----- ACCOLADES -----

NWC/Top 100 SA '16: Top 100/Double Gold – 2015 vintage
Platter SA Wine Guide '16: 4.5 star – 2014 vintage
IWSC '15: Bronze – 2014 vintage
Tim Atkin '15: 93 points – 2014 vintage
International Wine Challenge '15: silver – 2014 vintage
Decanter World Wine Awards '14: Silver – 2013 vintage
Platter's SA Wine Guide '15: 4.5 stars – 2013 vintage
Top 100 SA Wines '14: Top 100 – 2013 vintage
Platter's SA Wine Guide '14: 5 stars – 2012 vintage

