

DAVID NIEUWOUDT GHOST CORNER

ELIM SOUTH AFRICA

PINOT NOIR 2015

A beautifully crafted Pinot noir with prominent red fruit of ripe cherries and sweet raspberries with an undertone of earthy, mushroom nuances. A silky palate with berries and delicate oak components following through. To be enjoyed on its own, but well paired with a mushroom soup or crispy duck and chicken dishes. A wine to be aged for another 3 – 5 years.

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

Facing:	South
Soil types:	Bokkeveld Slate, Koffieklip and Gravel
Age of vines:	13 years
Vineyard area:	1.2 ha
Yield per hectare:	8 t/ha
Trellised:	Extended 6 wire Perold
Irrigation:	Supplementary
Clone:	PN9D, PN459 & PN115
Harvest date:	05 - 15 February 2015, each clone picked separately
Degree balling at harvest:	Early morning hand harvested pinot noir 23 - 25.5°B
Vinification:	3 days cold soaking in open fermenter, fermentation starts naturally, then inoculated with selected burgundy yeast, 2 pump overs and 2 punch downs done daily during peak fermentation, maximum temperature 28°C, near the end of fermentation little to no pump overs, only punch downs; Barrel maturation in Burgundy coopers for 9 months, 20% new oak, 2nd fill 20%, 3rd fill 30% & 4th fill 30%, 228l French oak barrels
Optimum drinking time:	3 - 5 years after release

----- ANALYSIS -----

Alcohol	13.5% vol	TA	5.3 g/l
Sugar	3.0 g/l	pH	3.6

----- ACCOLADES -----

- NWC/Top 100 SA '16: Top 100/Double Silver – 2015 vintage
- Platter SA Wine Guide '16: 4.5 star – 2014 vintage
- Decanter World Wine Awards '15: Silver – 2014 vintage
- SA Terror Wine Awards '15: Top Pinot Noir – 2014 vintage
- Top 100 SA Wines '15: Silver – 2014 vintage
- Old Mutual Trophy '15: Silver – 2014 vintage
- The Drinks Business Global Pinot Noir Masters '15: Gold – 2013 vintage
- Platter's SA Wine Guide '15: 4.5 star – 2013 vintage
- Robert Parker '14: 90 points – 2013 vintage
- Platter's SA Wine Guide '14: 4 star – 2012 vintage

