



NEIL ELLIS

BOTTELARY PINOTAGE 2016

These limited release wines demonstrate the distinctiveness of specific vineyard sites and represent our finest quality.

Vintage conditions

Harvest commenced on the 8th February. Grapes were harvested at 24.5°B with a total acid of 6.99 g/l and a pH of 3.37.

The vineyards

Well established 20 year old bush vine vineyards with access to supplementary irrigation. These vineyards are south-west facing slopes and grown on decomposed granite.

Grape variety

100% Pinotage

Winemaking

Fermentation initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs and punching after which the wine was racked off to barrel to complete alcoholic fermentation. Malolactic fermentation took place in barrels. This wine spent 16 months in 30% new French oak barrels, the balance in 2nd fill and older.

Bottled in September 2017.

Alcohol: 13.5%
Residual Sugar: 2.4 g/l
Total Acid: 5.7 g/l
pH: 3.60

Tasting notes

Deep dark colour reflective of the vintage. This multi-faceted wine shows dark plum, cherry and blackberry fruit touched by notes of dark chocolate and elegant floral notes. The pallet shows freshness with chalky fine grained tannins.



