



NEIL ELLIS

NEIL ELLIS JONKERSHOEK CABERNET SAUVIGNON 2015

These limited release wines demonstrate the distinctiveness of specific vineyard sites and represent our finest quality. The Jonkershoek Valley and more specifically the south facing slopes are of the coolest sites in Stellenbosch.

Vintage conditions

2014 winter we had relatively cold and wet conditions followed by a relatively warm and dry summer. We had early budding which resulted in an early harvest season. During ripening the days were warm followed by cool evenings. Grapes were harvested at 25.8°B with a total acid of 7.5 g/l and a pH of 3.4

The vineyards

Well established trellised vineyards planted on Southwest facing mountain on a northwest facing slope on well-drained decomposed granite soils. These vineyards have access to supplementary irrigation.

Grape variety

100% Cabernet Sauvignon

Winemaking

Fermentation is initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs until dry. Further maceration is allowed before drawing off and light pressing. Malolactic fermentation was completed in new French oak barrels. This wine spent 18 months in 100% new French oak barrels.

Bottled in December 2016.

Alcohol: 14.5%
Residual Sugar: 2.08g/l
Total Acid: 5.93g/l
pH: 3.62

Tasting Notes:

This is the signature Cabernet Sauvignon of Neil Ellis.

2015 Is the first vintage of a new vineyard planted in the Jonkershoek Valley. It is a distinctive style with all the hallmarks of the Jonkershoek Valley which is known for its balance of elegance and power.

Intense dark colour. The nose shows restraint, with deep underlying aromas, of complex blue and black berry perfumes. Cedary aromas, so typical of a Jonkershoek wine. The palate is nervous and fresh followed by fine, but dense tannins. This is a wine which is built to last and for early drinking would benefit with decanting.

