



NEIL ELLIS

## NEIL ELLIS GROENEKLOOF CINSAUT 2014

These limited release wines demonstrate the distinctiveness of specific vineyard sites and represent our finest quality. Groenekloof is situated near Darling on the West Coast and consists of a series of hills running parallel to the ocean which rise to 385 metres above sea level.

### Vintage conditions

The harvest season was characterised by healthy, ideal growing conditions and a cool, though lengthened, harvesting period without rain or prolonged heat. Days were moderate in temperature with cool evenings which resulted in excellent ripening conditions. Harvest commenced on 20<sup>th</sup> March 2014. Grapes were harvested at 24.6°B with a total acid of 6.4 g/l and a pH of 3.3

### The vineyards

The grapes were sourced from a south-west facing bush vine vineyard grown in decomposed granite and table mountain sandstone.

### Grape variety

100% Cinsaut noir

### Vinification

Fermentation initiated in stainless tanks and underwent a series of pump overs until dry. Further maceration allowed before drawing off and light pressing. This wine spent 16 months in French oak barrels ( 500lit) (20 % new, 20% 2<sup>nd</sup> , 60% 3<sup>rd</sup> fill and older)

Bottled in September 2015

Alcohol: 14.0%

Residual Sugar: 2.0 g/l

Total Acid: 6.0 g/l

pH: 3.40

### Tasting notes

Medium intensity of colour with a bright crimson hue. The wine portrays a complex mix of red fruits, spicy notes and perfumy characters. Further interest beckons via subtle oaking. The palate is bright and youthful with cherry and fruit tart flavours. Fine grainy tannins add to the structure of the wine.

