



NEIL ELLIS

GROENEKLOOF SHIRAZ 2015

The vineyards

Sourced from low yielding bush vines on our property in the Groenekloof ward. The soils consist of decomposed granite and clay, allowing for good physical properties. These vineyards receive no supplementary irrigation.

Grape variety

Shiraz.

Vinification

Handpicked, crushed and fermented on skins in open top fermenters allowing punch downs and gentle pump-overs to extract colour, flavour and tannin. Malolactic fermentation in French oak puncheons.

Maturation

Aged for 14 months in 5% new, and older French puncheons of 500 l capacity. Special care is taken to maintain fruit integrity.

Alcohol: 14.0 %

Residual Sugar: 2.1 g/l

Total Acid: 5.5 g/l

pH: 3.59

Tasting notes

This is a medium bodied Shiraz, with a vibrant colour, which shows balance and elegance. The nose has bright dark fruit and spicy perfumed aromas with a savouriness lingering in the back ground, which comes through on the palate. The palate is fresh with fine grippy tannins.

