



NEIL ELLIS

GROENEKLOOF SYRAH 2016

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

Syrah

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 16 months in 5% new, and older French puncheons of 500 l capacity. Special care is taken to maintain fruit integrity. 12% Cinsault was blended with the Shiraz.

Alcohol: 14.0 %

Residual Sugar: 2.6 g/l

Total Acid: 5.8 g/l

pH: 3.45

Tasting notes

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



