



NEIL ELLIS

## NEIL ELLIS PIEKENIERSKLOOF GRENACHE 2014

These limited release wines demonstrate the distinctiveness of specific vineyard sites and represent our finest quality. The mountain vineyards of Piekenierskloof are known to produce outstanding Grenache.

### Vintage conditions

Harvest commenced on 14<sup>th</sup> of March. Grapes were harvested at 24.5°B with a total acid of 7.2 g/l and a pH of 3.5.

### The vineyards

This wine was sourced from bush vines that were planted in 1954 in the Piekenierskloof. The soils are Table Mountain sandstone.

### Grape variety

100% Grenache

### Winemaking

Fermentation initiated in stainless tanks and underwent a series of punch downs before completion of fermentation and malolactic fermentation in the barrel. This wine spent 19 months on 20% new, 20% 2<sup>nd</sup>, 60% older 500l barrels.

Bottled in August 2015

Alcohol: 14.0 %

Residual Sugar: 2.6 g/l

Total Acid: 5.4 g/l

pH: 3.43

### Tasting notes

Bright ruby colour. Vibrant red fruit with spicy peppery aromas which flows on to the palate. The palate has a lovely freshness, great length and fine grippy tannins. The wine is ever evolving in the glass.

