



NEIL ELLIS

Rodanos 2012

Style

Our aim with Rodanos is to express a wide spectrum of red fruit flavours from Shiraz, Grenache and Cinsaut and also to provide structure with a seamless balance and long finish.

Vintage conditions

Harvest commenced on the 12th of March and was completed by the 27th of March. Yields were managed to between 5 – 6 tons per ha.

The vineyards

Exquisite parcels of fruit from Groenekloof and Piekenierskloof were identified for this blend. Exceptional sites and careful selection contribute to this wine.

Blend components

A blend of 60% Shiraz, 20% Grenache and 20% Cinsaut .

Vinification

Fermentation initiated in stainless steel tanks and underwent a series of punch downs and pump-overs until dry. Further maceration allowed before drawing off and light pressing. This wine spent 17 months in 500 litre French oak barrels of which 20% was 1st fill, 20% 2nd fill and 60% 3rd fill and older.

Bottled in September 2013.

Alcohol: 14.5 %

Residual Sugar: 2.4 g/l

Total Acid: 5.6 g/l

pH: 3.4

Tasting notes

The wine has an attractive purple red colour with red and black berry aromatics, wild berries and cassis. Generous with soft texture and fine grained tannins. Flavours of black berry and dark cherry with hints of spice and Christmas cake.

