



NEIL ELLIS

## **PINOTAGE 2014**

The Jonkershoek Valley and more specifically the south facing slopes are of the coolest sites in Stellenbosch. The vineyards are also influenced by southerly breezes during the summer months which have a beneficial effect. Further parcels of fruit are sourced from complimentary sites within the Stellenbosch area.

### **The Vineyards**

Trellised vineyards with supplementary irrigation grown on decomposed granite soils.

### **Grape varieties**

100% Pinotage.

### **Winemaking**

Harvest commenced on 14th February and carried through to the 19<sup>th</sup> February. Grapes were harvested between 24.5°B -25.0°B with a total acid of 7.0-7.5 g/l and a pH of 3.4.

Fermentation initiated in stainless steel tanks and underwent a series of pump overs. This wine spent 15 months in 500 lit French oak barrels of which 25% was 2<sup>nd</sup> fill barrels, and the balance older barrels.

Bottled in November 2015

Alcohol: 14.5

Residual Sugar: 2.0 g/l

Total Acid: 5.5 g/l

pH: 3.6

### **Tasting notes**

Vibrant colour with youthful hues. Bright aromatics , perfumed sweet fruit with spicy varietal notes. Textured palate with red cherry notes gives way to fine grained tannins neatly framed with attractive cedar-like undertones. A medium bodied wine with deceptive power. Enjoy with roast chicken breast and confit leg , boudin noir and quince.

