



NEIL ELLIS

PINOTAGE 2015

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 19th February. Grapes were harvested at 25.6°B with a total acid of 6.9 g/l and a pH of 3.45.

Fermentation initiated in stainless steel tanks and underwent a series of pump overs. This wine spent 16 months in 500 lit French oak barrels of which 25% was 2nd fill barrels, and the balance older barrels.

Bottled in September 2016

Alcohol: 14.5
Residual Sugar: 2.7 g/l
Total Acid: 5.5 g/l
pH: 3.55

Tasting notes

Medium intensity with a attractive red colour. Red fruit, perfumed spicy varietal notes lead to good integration of oak. The pallet is textured with red berry and cherry notes giving way to fine grained tannins. A medium bodied wine with deceptive power.

