



NEIL ELLIS

**NEIL ELLIS PIEKENIERSKLOOF  
GRENACHE 2013**

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 25.5°B with a total acid of 7.0 g/l and a pH of 3.43.

**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 November 2014

Alcohol: 14.5 %

Residual Sugar: 2.2 g/l

Total Acid: 5.31 g/l

pH: 3.51

**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.

