



NEIL ELLIS

STELLENBOSCH CABERNET SAUVIGNON 2016

The vineyards are selected from some of the coolest sites in Stellenbosch. These vineyard sites are influenced by southerly breezes during the summer months which have a beneficial effect on the ripening of the grapes.

The Vineyards

Trellised vineyards with supplementary irrigation grown on mainly decomposed granite soils.

The Grape Variety

Cabernet Sauvignon.

Winemaking

Grapes were harvested between 24.5 and 24.8 °B with an acid between 6.6 and 7.1 g/l and a pH of between 3.4 and 3.5.

Fermentation initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs until dry. Further maceration was allowed before drawing off and light pressing. Malolactic fermentation was completed in French oak barrels.

The wine spent 18 months in 25% 1st fill French oak barrels the balance in second, third and fourth fill barrels.

Bottled in December 2017

Alcohol: 14.5 %
Residual Sugar: 1.9 g/l
Total Acid: 5.5 g/l
pH: 3.58

Tasting notes

Deep, dark garnet colour and a bright ruby edge with aroma's of black cherries, plum and spicy peppery notes with hints of liquorice. The palate shows dark fruit and spice supported by fine, supple tannins. This wine is youthful and fresh with a long lingering finish.

