



Neil Ellis Groenekloof Shiraz 2016

main variety Shiraz

vintage 2016

analysis alc: 14.0 | ph: 3.45 | rs: 2.6 | ta: 5.8

type Red

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fruity

wine of origin Groenekloof

body Medium

tasting notes

This is a medium bodied Shiraz, with a vibrant colour, which shows balance and elegance. The nose has bright dark fruit with contributing spicy perfumed aromas from the Cinsaut. Savouriness lingers in the back ground, which comes through on the palate. The palate is fresh with fine grippy tannins.

blend information

88% Shiraz & 12% Cinsault

in the vineyard

Sourced from low yielding bush vines on our property in the Groenekloof ward. The soils consist of decomposed granite and clay, allowing for good physical properties. These vineyards receive no supplementary irrigation.

about the harvest

Handpicked.

in the cellar

Handpicked, crushed and fermented on skins in open top fermenters allowing punch downs and gentle pump-overs to extract colour, flavour and tannin. Malolactic fermentation in French oak puncheons.

Maturation

Aged for 16 months in 5% new, and older French puncheons of 500 \square capacity. Special care is taken to maintain fruit integrity. 12% Cinsault was blended with the Shiraz.