



NEIL ELLIS

STELLENBOSCH CABERNET SAUVIGNON

2017

INTENSE DARK COLOUR. THE NOSE SHOWS RESTRAINT, WITH AROMAS OF COMPLEX BLACK BERRY AND CEDAR NOTES. THE PALATE IS TIGHT AND FRESH FOLLOWED BY FINE, DENSE TANNINS. THIS IS A WINE BUILT TO LAST AND FOR EARLY DRINKING WOULD BENEFIT WITH DECANTING.

VINEYARDS

Showing what Stellenbosch as a collective can do with Cabernet Sauvignon, this award-winning wine celebrates the noble variety within a multi-vineyard blend. It pays tribute to the culture-rich town of Stellenbosch from which grows a reputation of innovation, originality, resourcefulness and creativity; the core principles of winemaking.

Trellised vineyards planted on south-west facing slopes in decomposed granite soils from the Bottelary Hills and Jonkershoek valley.

WINEMAKING

Grapes were harvested between 25 to 25.5°B with a total acid of 7-7.6 g/l and a pH of 3.45- 3.57.

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.

This wine spent 18 months in 25% new French oak barrels and the balance is 2nd , 3rd and 4th fill.

GRAPES

100% CABERNET SAUVIGNON

ANALYSIS

Alcohol: 14.0%

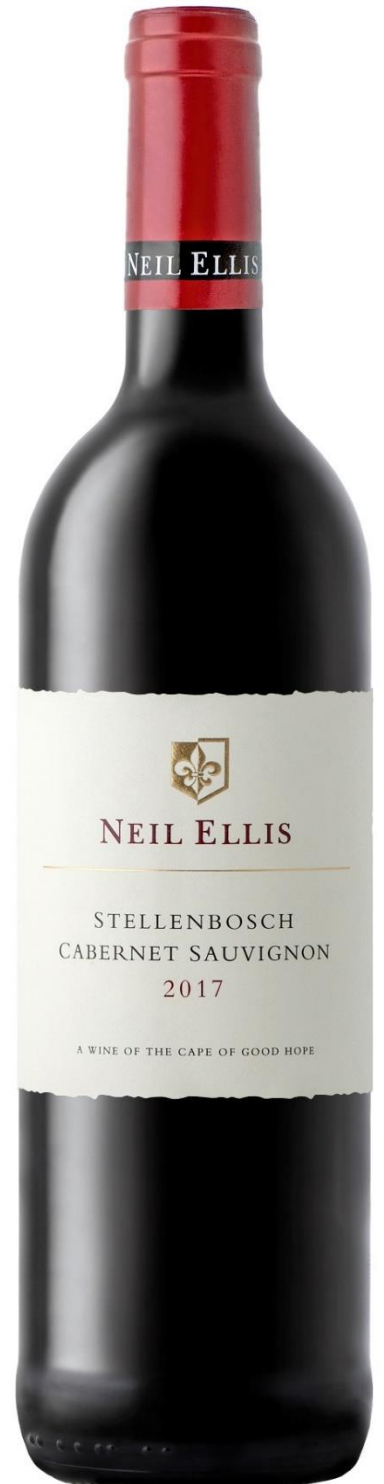
Residual Sugar: 1.4g/l

Total Acid: 5.4g/l

pH: 3.6

FOOD PAIRING

Chargrilled ribeye on the bone.



Neil Ellis Wines (Pty) Ltd · Helshoogte Road (R310) · Stellenbosch · South Africa

info@neilellis.com · www.neilellis.com · +27 21 887 0649