



NEIL ELLIS

JONKERSHOEK CABERNET SAUVIGNON 2018

THIS IS OUR SIGNATURE CABERNET SAUVIGNON. IT IS A DISTINCTIVE STYLE WITH ALL THE HALLMARKS OF THE JONKERSHOEK VALLEY, KNOWN FOR ITS BALANCE OF ELEGANCE AND POWER.

ORIGIN

The grapes were sourced from a south-west facing trellised vineyard grown in decomposed granite and Table Mountain sandstone.

WINEMAKING

The winter of 2017 was the 3rd year of drought conditions in the Western Cape of South Africa. Little rain fell during the winter of 2017 and was followed by a relatively warm and dry summer. Early budding resulted in an early harvest season. During ripening the days were warm followed by mild evenings. Harvest commenced on 5 March 2018. Grapes were harvested at 25.5°B with a total acid of 7.5 g/l and a pH of 3.48. Yield: 6.2Tons/Ha

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 new French oak barrels. This wine spent 18 months in 100% new French oak barrels.

Bottled in December 2019.

WINEMAKER NOTES

Intense dark colour. A pretty subtle, intriguing and appetizing nose with blue and blackberries and typical cedar aromas from the Jonkershoek Valley. The palate is nervous and fresh, followed by a well defined tannin structure. This is a wine built to last and early drinking would benefit with decanting.

FOOD PAIRING

Venison and ribeye on the bone

WINE DETAILS

Cultivars:	100% Cabernet Sauvignon
Wine Analysis:	Alc 14.5%
	RS 1.8 g/L
	TA 6.1 g/L
	PH 3.46



A pursuit of quality, nothing less.