



NEIL ELLIS

AENIGMA

2018

AROMAS OF PLUMS AND BERRIES WITH SOME SPICE ADD TO THE COMPLEXITY OF THIS WINE WHILE IT REMAINS FRESH AND LIVELY WITH WELL INTEGRATED OAK. THE PALATE IS NICELY TEXTURED WITH A COMPLEXITY THAT HOLDS INTEREST.

---

#### VINEYARDS

The mysterious blending components of the Aenigma serve to produce a consistent quality. The name, derived from the Latin term aenigma, means “enigma”, and celebrates the creativity and mystery of everyday life and inspires us to find our own distinct style.

A multi-vineyard blend in the Western Cape.

#### WINEMAKING

Fermentation initiated in stainless steel tanks and underwent a series of pump-overs until dry. Further maceration were allowed before drawing off and light pressing.

This wine spent 14 months in a combination of second, third and fourth fill French oak barrels.

#### GRAPES

A blend of mostly Shiraz, Cabernet Sauvignon with small percentages of Cabernet Franc and Cinsaut.

#### ANALYSIS

Alcohol: 13.5%

Residual Sugar: 2.3 g/l

Total Acid: 5.6g/l

pH: 3.6

#### FOOD PAIRING

Anything on the barbeque.

