



**NEIL ELLIS**  
GROENEKLOOF  
CINSAUT  
2016

MEDIUM INTENSITY OF COLOUR WITH A BRIGHT CRIMSON HUE. A COMPLEX MIX OF RED BERRIES, SPICY NOTES AND PERFUME CHARACTERS. THE PALATE IS BRIGHT, FRESH AND YOUTHFUL WITH SOUR CHERRIES. TANNINS ARE FINE SOFT AND ROUNDED.

**VINEYARDS**

This distinctive style of Cinsaut pays tribute to the heritage of the South African wine industry. A limited release wine, it demonstrates the distinctiveness of specific vineyard sites and represent our finest quality.

The grapes were sourced from a south-west facing bush vine vineyard grown in decomposed granite and table mountain sandstone.

**WINEMAKING**

The growing season was characterised by a shortend, harvest period without rain and reletavely warm days with evenings not cooling down. Harvest commenced on 18 February 2016. Grapes were harvested at 23.2°B with a total acid of 6.9 g/ ℓ and a pH of 3.3.

Fermentation initiated in stainless tanks and underwent a series of pump overs until dry. Further maceration allowed before drawing off and light pressing. This wine spent 17 months in 500 ℓ French oak barrels; 20% new, 20% 2nd fill and 60% older.

**GRAPES**

100% CINSAUT.

**ANALYSIS**

Alcohol: 13.0%

Residual Sugar: 3.1. g/ ℓ

Total Acid: 5.2 g/ ℓ

pH: 3.42

**FOOD PAIRING**

Seafood paella, Indian curry.

