



NEIL ELLIS

## GROENEKLOOF SYRAH

2017

A MEDIUM-BODIED SHIRAZ WITH A VIBRANT COLOUR. THE NOSE HAS BRIGHT DARK FRUIT WITH CONTRIBUTING SPICY PERFUMED AROMAS. SAVOURY NOTES LINGER IN THE BACKGROUND WHILE THE PALETTE IS FRESH WITH CHALKY, FINE, ELEGANT TANNINS.

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### VINEYARDS

Groenekloof is situated near Darling on the West Coast and consist of a series of hills running parallel to the ocean.

Sourced from low yielding bush vines on with no supplementary irrigation. The soils consist of decomposed granite and clay allowing for good physical properties like water retention.

### WINEMAKING

Harvest commenced on the 21st of February and carried through to the 1st of March. Grapes were harvested between 24.5 and 25.5°B with a total acid of 7.0 g/l and a pH of 3.4.

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.

Aged for 16 months in 5% new and the balance in older French puncheons of 500ℓ capacity.

### GRAPES

100% SYRAH.

### ANALYSIS

Alcohol: 14.0 %

Residual Sugar: 2.6 g/l

Total Acid: 5.8 g/l

pH: 3.45

### FOOD PAIRING

Pork belly and braised chicken.

