



NEIL ELLIS

**GROENEKLOOF
SYRAH
2019**

A MEDIUM-BODIED SYRAH WITH A VIBRANT COLOUR. THE NOSE HAS BRIGHT DARK FRUIT WITH CONTRIBUTING PERFUMED AROMAS OF VIOLETS. PRONOUNCED DARK BERRY AROMAS WITH PEPPERY NOTES LINGERING IN THE BACKGROUND WHILE THE PALATE IS SOFT FLESHY AND ROUND WITH FINE, ELEGANT TANNINS.

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 18th of February and carried through to the 22nd of February. Grapes were harvested between 24.5 and 25°B with a total acid of 7.2 g/l and a pH of 3.4.

Handpicked, 20% was wholebunch fermented, 40% fermented with stems and the remaining 40% was whole berry 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 14 months in 5% new and the balance in older French puncheons of 500ℓ capacity.

GRAPES

86% Syrah
14% Cinsaut

ANALYSIS

Alcohol: 14.5 %
Residual Sugar: 2.6 g/l
Total Acid: 6.24 g/l
pH: 3.5

FOOD PAIRING

Pork belly and braised chicken.

