



NEIL ELLIS

JONKERSHOEK  
CABERNET SAUVIGNON  
2017

INTENSE DARK COLOUR. THE NOSE SHOWS RESTRAINT, WITH DEEP UNDERLYING AROMAS OF COMPLEX BLUE AND BLACKBERRIES AND CEDAR AROMAS TYPICAL FROM JONKERSHOEK. THE PALATE IS NERVOUS AND FRESH FOLLOWED BY FINE, DENSE TANNINS. THIS IS A WINE BUILT TO LAST AND EARLY DRINKING WOULD BENEFIT WITH DECANTING.

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**VINEYARDS**

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.

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

**WINEMAKING**

2016 winter was the 2<sup>nd</sup> year of drought conditions in the Western Cape of South Africa with little rain that fell in the winter of 2016, followed by a relatively warm and dry summer. Early budding resulted in an early harvest season. During ripening the days were warm followed by cold evenings. Harvest commenced on 27 February 2017. Grapes were harvested at 24.8°B with a total acid of 7.3 g/l and a pH of 3.5. Yield: 5.5Tons/Ha

Fermentation is initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs until dry. Further maceration is 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 2018.

**GRAPES**

100% Cabernet Sauvignon

**ANALYSIS**

Alcohol: 14%  
Residual Sugar: 2.5 g/ ℓ  
Total Acid: 5.8 g/ ℓ  
pH: 3.6

**FOOD PAIRING**

Venison and ribeye on the bone.

