



NEIL ELLIS

AENIGMA 2016

The Aenigma range of wines is versatile lifestyle wines for all occasions that aim to deliver quality, value and consistency.

The Vineyards

A multi-vineyard blend.

Grape varieties

This is a red blend of 33 % Cabernet Sauvignon, 21% Merlot, 15 % Cinsaut, 7% Petit Verdot, 7% Pinotage, 7% Cabernet franc, 6% Tempranillo, 3% Shiraz and 1 % Alicante Bouschet

Vinification

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 a combination of second, third and fourth fill French oak barrels.

Alcohol: 14%

Residual Sugar: 1.7 g/l

Total Acid: 5.6g/l

pH: 3.56

Tasting notes

Attractive dark deep colour with good depth and intensity reflects the quality of the vintage. Aromas of plums and berries with some spice add to complexity of this wine. The wine is fresh and lively with well integrated oak. The palate is nicely textured with a complexity that holds interest.

Food and Wine Pairing

Pizza, Pasta, Burgers, Mexican

