



NEIL ELLIS

CABERNET SAUVIGNON MERLOT 2016

The Jonkershoek Valley and more specifically the south facing slopes are of the coolest sites in Stellenbosch. The vineyards are also influenced by southerly breezes during the summer months which have a beneficial effect. Further parcels of fruit are sourced from complimentary sites within the Stellenbosch area.

The Vineyards

Trellised vineyards with supplementary irrigation grown on mainly decomposed granite soils.

Grape varieties

51% Cabernet Sauvignon
39% Merlot
10% Cabernet Franc

Winemaking

Grapes were harvested between 24.5°B and 25°B with a total acid of 6.2 – 7.1 g/l and a pH of 3.5

Fermentation initiated in stainless steel tanks and underwent a series of pump overs until dry. Further maceration allowed before drawing off and light pressing. The wine spent 17 months in French oak barrels of which 25% was new. The balance in 2nd, 3rd and 4th fill barrels.

Bottled in November 2017

Alcohol: 14.5 %
Residual Sugar: 1.9 g/l
Total Acid: 5.4 g/l
pH: 3.62

Tasting notes

Vibrant and youthful colour. The nose shows complex aromas of both red and dark fruit with liquorice, herbal and spicy cedar notes. The palate is fresh with fine well integrated tannins

Food and Wine Pairing

Lambshank, Spiced Venison



