



NEIL ELLIS

CABERNET SAUVIGNON MERLOT 2017

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

47% Cabernet Sauvignon
38% Merlot
15% Cabernet Franc

Winemaking

Grapes were harvested between 24.0°B and 25.5°B with a total acid of 6.7 – 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 2018

Alcohol: 14.5 %
Residual Sugar: 1.62 g/l
Total Acid: 5.7 g/l
pH: 3.56

Tasting notes

Vibrant, deep dark in colour. The nose shows complex aromas of dark fruit with liquorice, spicy cedar notes. The palate is dense and complex with well framed and integrated tannins.

Food and Wine Pairing

Lambshank, Spiced Venison, Steak



