



**NEIL ELLIS**

**CABERNET SAUVIGNON**

**2019**

*NO SULPHUR ADDED*

INTENSE DARK COLOUR WITH AROMAS OF COMPLEX BLACK BERRY AND SAVOURY NOTES FOLLOWED BY DRIED HERBS. LINGERING FLAVOURS OF BRIGHT DARK BERRIES AND PLUMS FOLLOWED BY TOBACCO AND CHOCOLATE COATS THE MOUTH. THE PALATE IS FRESH WITH SOFT, FINE TANNINS.

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#### **VINEYARDS**

This wine resembles innovation, originality, resourcefulness and creativity was made without any sulphur additions or preservatives.

Well-established un-irrigated trellised vineyards planted on warm north facing slopes with well-drained decomposed granite and ferricrete soils.

#### **WINEMAKING**

Grapes were harvested between 24.5 to 25.5°B with a total acid of 7-7.4 g/l and a pH of 3.45-3.55.

Fermentation is initiated in stainless steel tanks. The de-stemmed grapes underwent a series of pump overs until dry. Further maceration was allowed before drawing off and light pressing. Malolactic fermentation was completed in new French oak barrels.

This wine spent 10 months in 25% new French oak barrels and the balance is 2nd, 3rd and 4th fill.

#### **GRAPES**

87% CABERNET SAUVIGNON  
13% SHIRAZ

#### **ANALYSIS**

Alcohol: 14.0%

Residual Sugar: 2.0g/l

Total Acid: 5.6g/l

pH: 3.59

#### **FOOD PAIRING**

Stews, soup and slow-roasted venison.

