



Neil Ellis Bottelary Pinotage 2017

main variety Pinotage

vintage 2017

analysis alc: 13.5 | ph: 3.53 | rs: 2.3 | ta: 5.2

type Red

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fruity

wine of Bottelary

body Full

tasting notes

Deep dark colour reflective of the vintage. This multi-faceted wine shows dark plum, cherry and blackberry fruit touched by elegant floral notes. The pallet is fresh with chalky fine grained tannins.

blend information

100% Pinotage

food suggestions

Bobotie, Pepper Steak, Venison, Oxtail, Osso Buco, Boerewors, Lamb

in the vineyard

Well established 20 year old bush vine vineyards with access to supplementary irrigation. These vineyards are south-west facing slopes and grown on decomposed granite.

about the harvest

Harvest commenced on the 8th February. Grapes were harvested at 25.5°B with a total acid of 6.8 g/l and a pH of 3.3.

in the cellar

Fermentation initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs and punching after which the wine was racked off to barrel to complete alcoholic fermentation. Malolactic fermentation took place in barrels. This wine spent 16 months in 500L puncheons 40% new French oak, the balance in 2nd fill and older. Bottled in September 2018.