



Neil Ellis Groenekloof Cinsaut 2014

main variety Cinsaut

vintage 2014

analysis alc: 14.0 | ph: 3.4 | rs: 2.0 | ta: 6.0

type Red

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fruity

wine of Groenekloof

body Medium

tasting notes

Medium intensity of colour with a bright crimson hue. The wine portrays a complex mix of red fruits, spicy notes and perfumy characters. Further interest beckons via subtle oaking. The palate is bright and youthful with cherry and fruit tart flavours. Fine grainy tannins add to the structure of the wine.

blend information

100% Cinsaut

in the vineyard

The grapes were sourced from a south-west facing bush vine vineyard grown in decomposed granite and table mountain sandstone.

Vintage conditions

The harvest season was characterised by healthy, ideal growing conditions and a cool, though lengthened, harvesting period without rain or prolonged heat. Days were moderate in temperature with cool evenings which resulted in excellent ripening conditions. Harvest commenced on 20th March 2014. Grapes were harvested at 24.6°B with a total acid of 6.4 g/l and a pH of 3.3.

in the cellar

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 16 months in French oak barrels (500lit) (20 % new, 20% 2nd , 60% 3rd fill and older). Bottled in September 2015