

Neil Ellis Groenekloof Cinsaut 2015

main variety Cinsaut

vintage 2015

analysis alc: 14.0 | ph: 3.54 | rs: 2.4 | ta: 5.2

type Red

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fruity

wine of Groenekloof

body Full

tasting notes

Medium intensity of colour with a bright crimson hue. A complex mix of red fruits, spicy notes and perfume characters. 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

food suggestions

Seafood paella.

in the vineyard

The harvest season was characterized 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 26th February 2015, almost a month earlier than usual. The grapes were sourced from a south-west facing bush vine vineyard grown in decomposed granite and table mountain sandstone.

about the harvest

Grapes were harvested at 25.2°B with a total acid of 6.5 g/l and a pH of 3.4.

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 17 months in 500 l French oak barrels; 20% new, 20% 2nd fill and 60% older.

