



Neil Ellis Groenekloof Sauvignon Blanc 2018

main variety Sauvignon Blanc

vintage 2018

analysis alc: 13.5 | ph: 3.12 | rs: 2.5 | ta: 7.0

type White

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fruity

wine of Groenekloof

body Light

tasting notes

Pale straw like colour with attractive greenish hues. Bright tropical aromatics, with subtle citrus and overtones. The palate is elegant with delicately detailed sweet tropical fruits and a lively acidity, refined minerality, poised palate, textured and a long flavoursome finish.

blend information

100% Sauvignon Blanc

in the vineyard

Groenekloof is situated near Darling on a series of hills running along the Cape West Coast. Strongly influenced by the interaction of soil, topography and climate, this Sauvignon Blanc is lively, complex and reflective of its origin.

The Vineyards

These bush vines are low-yielding vineyards with no supplementary irrigation. The soil consists of predominantly decomposed granite and clay with good water-retention capacities. Multi-clonal planting on R110.

about the harvest

Harvest commenced on the 6th of February and carried through to the 19th of February. Grapes were harvested between 22 and 23°B with a total acid of 8.0 g/l and a pH of 3.2-3.3.

in the cellar

The juice was cleaned by means of floatation after it was racked and inoculated to ferment at low temperatures. The wine was left on the lees for 3 months before blending and bottling.

Bottled in August 2018