



NEIL ELLIS

PIEKENIERSKLOOF
GRENACHE
2016

THE NOSE HAS RED AND DARK CHERRIES WITH LIQUIRICE WITH PERFUMED AROMAS. FLAVOURS OF RED BERRIES AND SPICE LINGERS ON THE PALATE WITH A LOVELY FRESHNESS, GREAT LENGTH, RICHNESS AND ROUND SOFT TANNINS.

VINEYARDS

The Grenache was sourced from un-irrigated bush vines that were planted in the early 60's in the mountainous region of the Piekenierskloof. The discovery of the oldest Grenache vineyard in the country was made by Neil and yields a limited amount each year that has consistently produced award-winning Grenache since 2007.

These vines have its own roots, meaning they were not grafted onto rootstock. The soils are Table Mountain Sandstone.

WINEMAKING

Harvest commenced on the 25th of February. Grapes were harvested at 25.6°B with a total acid of 6.5 g/l and a pH of 3.4. Yield: 3.0 tons/ha.

Fermentation initiated in stainless tanks and underwent a series of punch downs before completion of fermentation and malolactic fermentation in the barrel.

Aged for 15 months in 25% new, 25% 2nd fill and 50% older French puncheons of 500ℓ capacity.

GRAPES

100% GRENACHE.

ANALYSIS

Alcohol: 14.5 %

Residual Sugar: 2.9 g/l

Total Acid: 5.50 g/l

pH: 3.47

FOOD PAIRING

Rack of lamb and pork belly.

