



NEIL ELLIS

Cinsaut Rosé 2020

NO SULPHUR ADDED

BRIGHT SALMON HUE. EXPRESSIVE AROMA OF RED CHERRIES AND PASSION FRUIT. RICH TEXTURE AND PALATE WEIGHT UNDERPIN THE CITRUSY AND MINERAL NOTES.

VINEYARDS

This wine resembles innovation, originality, resourcefulness and creativity was made without any sulphur additions.

These vineyards are positioned on mainly north-west facing slopes of which the soil is mainly decomposed granite and Table Mountain sandstone. The vines are a combination of bush vines and trellised vineyards.

WINEMAKING

Grapes were harvested between 22 and 23 °B with an acid between 7.5 and 8.5 g/l and a pH of between 3.10 and 3.2.

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 4 months before blending and bottling. This wine was bottled with out any preservatives.

GRAPES

Cinsaut

ANALYSIS

Alcohol: 13.27%

Residual Sugar: 2.4 g/l

Total Acid: 6.7 g/l

pH: 3.11

FOOD PAIRING

Fresh seafood, Creamy Pasta and Summer Salads.

