



NEIL ELLIS

RODANOS

2014

THE WINE HAS AN ATTRACTIVE BRIGHT PURPLE RED COLOUR WITH RED BERRY AROMATICS AND UNDERLYING SPICY NOTES. GENEROUS WITH SOFT TEXTURE AND FINE TANNINS. FLAVOURS OF TART RED CHERRIES AND CRANBERRIES ENDING WITH A SPICY PEPPERYNESS.

VINEYARDS

The name Rodanos is the celtic term for Rhône and represents a wine region in France where Syrah and Grenache are primarily cultivated. Rodanos is a multi-vineyard blend of the same varieties where two vineyards are combined with scientific skill in the cellar. It acknowledges the art, technology and science of vineyard blending.

Exquisite parcels of fruit from single vineyards in Groenekloof and Piekenierskloof were identified for this blend.

WINEMAKING

Harvest commenced on 20 and 21st of March. Grapes were harvested between 24 and 25°B with a total acid of 7.2 g/ℓ and a pH of 3.4. Yield: 6-8 tons/ha.

Fermentation initiated in stainless steel tanks and underwent a series of punch downs and pump-overs until dry. Further maceration allowed before drawing off and light pressing.

This wine spent 14 months in 500 ℓ French oak barrels of which 33% was 1st fill, the balance in neutral oak.

Bottled in August 2015.

GRAPES

70% GROENEKLOOF SHIRAZ
20% GROENEKLOOF CINSAUT
10% PIEKENIERSKLOOF GRENACHE

ANALYSIS

Alcohol: 14 %

Residual Sugar: 2.0 g/ℓ

Total Acid: 5.60 g/ℓ

pH: 3.49

FOOD PAIRING

Venison and cassoulet.

