



NEIL ELLIS
GROENEKLOOF
SAUVIGNON BLANC
2020

PALE STRAW LIKE COLOUR WITH ATTRACTIVE GREEN HUES. BRIGHT TROPICAL CITRUS AROMATICS, WITH SUBTLE UNDERTONES OF FRESH CUT GRASS. THE PALATE IS ELEGANT WITH DELICATELY DETAILED CITRUS FRUITS AND A LIVELY ACIDITY, REFINED MINERALITY, POISED PALATE, TEXTURED AND A LONG FLAVOURSOME FINISH.

VINEYARDS

Groenekloof is situated near Darling on the West Coast and consist of a series of hills running parallel to the ocean.

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.

WINEMAKING

Harvest commenced on the 27th of January and carried through to the 5th of February. Grapes were harvested between 22 and 22.5°B with a total acid of 8.0 g/l and a pH of 3.2-3.4.

The juice was cleaned by means of flotation 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.

GRAPES

100% SAUVIGNON BLANC

ANALYSIS

Alcohol: 13.5 %
Residual Sugar: 1.4 g/l
Total Acid: 6.5 g/l
pH: 3.26

FOOD PAIRING

Fresh seafood and summer salads.

