



NEIL ELLIS
OP SY MOER
2020

OP SY MOER TRANSLATES AS “SUR LIE” OR “ON THE LEES”, MEANING INSTEAD OF GOING THEIR SEPARATE WAY, THE WINE AND THE LEES STAY IN TOUCH FOR SOME LIGHT FLIRTING.

ORIGIN

The vineyards are about 550m above sea level. They are old non irrigated bush vine vineyards that grows in Tabel Mountain sandstone soils, among the natural fynbos vegetation and rooibos tea plantations.

WINEMAKING

Grapes were harvested at 19.7°B with a total acid of 7.2g/l and a pH of 3.13.

The grapes were whole bunch pressed and transferred straight to barrel for fermentation. This wine underwent natural fermentation, no additives and no sulphur additions.

The wine was racked from the gross leese and kept on its fine leese for bottling.

Bottled in September 2020

WINEMAKER NOTES

Youthful straw colour. Complex nose of citrus zest, quince and and appel. Fresh, vibrant palate, with good texture and a long creamy finish. This is a wine that will keep evolving in the glass as with bottle aging.

FOOD PAIRING

Paella, Porkbelly with an appel sauce

WINE DETAILS

Cultivars: Palomino 51% and Chenin Blanc 49%

Wine Analysis: **Alc** 12.0%
 RS 1.0 g/L
 TA 6.9 g/L
 PH 3.12



A pursuit of quality, nothing less.