

Webb Ellis



Philosophy statement

Webb Ellis bridges the way going forward, embracing the past, the present and the future. The wine is symbolic of the sharing of knowledge and wisdom from generation to generation, marrying traditional methods with new techniques, and embodying a spirit of innovation, open mindedness and joint respect.

Varietals

40% Cabernet Sauvignon – Jonkershoek Valley
30% Petit Verdot – Jonkershoek Valley
30% Syrah – Groenekloof

Soils

Both sites comprise of decomposed granite and pockets of Malmesbury shale.

Vintage conditions

The 2013 vintage was preceded by cold and wet winter conditions and a relatively warm and dry summer resulted in good and even budding. During the ripening season the days were warm with moderately cool evenings.

Harvest statistics

Grapes were harvested between 2 March and 13 March 2013 at 25°B-25.5 °B with a total acid of 7-7.5 g/l and a pH of 3.4.

Vinification

Fermentation initiated in stainless steel fermenters and underwent a series of pump overs until dry. Further maceration followed before drawing off, light pressing and racking to barrel.

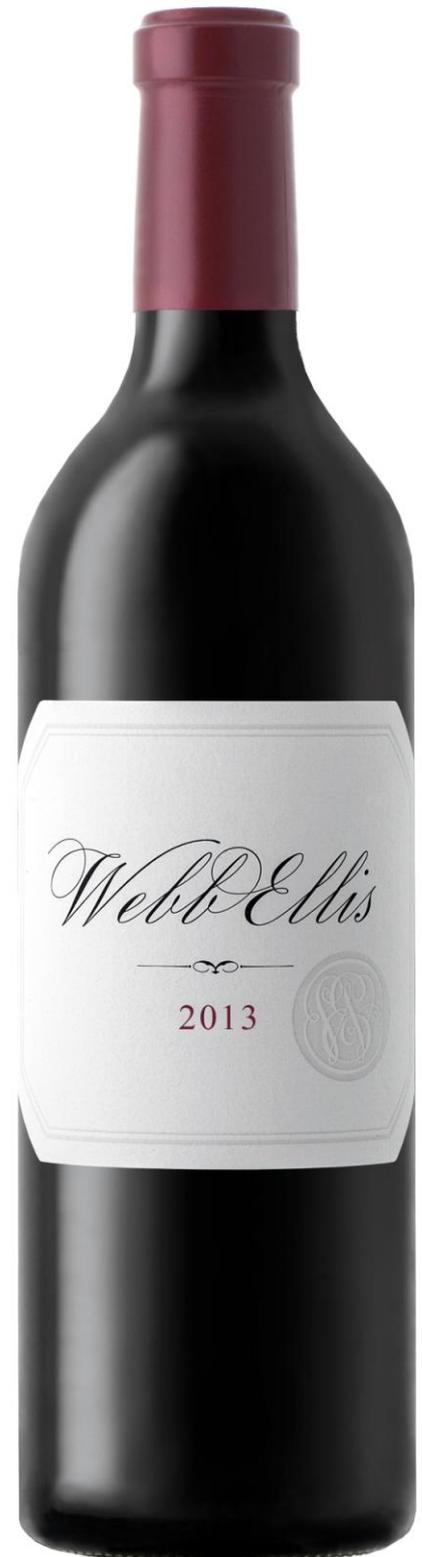
Maturation

This wine spent 20 months in French oak barrels: 90% 1st fill, the balance in 2nd fill barrels.

Bottling date: December 2014

Analysis

Alcohol: 14.0%
Residual Sugar: 2.1 g/l
Total acidity: 5.2 g/l
pH: 3.67



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Tasting note

Deep dense earthy red. The aromatics proclaim red and dark fruits. Notes of liquorice, black olives and cedar are noticeable. The palate is seamless, sophisticated, rounded and stylish. Combining the structure of Cabernet Sauvignon with the richness of Syrah, Webb Ellis exemplifies the judicious balance of fruit and oak. With 5 years of bottle aging the tannins are nice and rounded with a rich mouth feel. A multi-dimensional continuum.

Peak drinking: This classically structured, beautifully balanced wine has all the finesse and integrity to develop and evolve with careful cellaring. **2020-2033**