



NEIL ELLIS

SAUVIGNON BLANC

2020

NO SULPHUR ADDED

BRIGHT STRAW COLOUR WITH AROMAS AND FLAVOURS OF LIME, LEMONS, PASSION FRUIT AND ALMOND LINGERING IN THE BACK GROUND. RICHLY TEXTURED WINE WITH A NICE PALATE WEIGHT.



VINEYARDS

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

These vineyards are positioned on south-west facing slopes in Stellenbosch of which the soil is mainly decomposed granite. The vines are trellised and have access to supplementary irrigation.

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 2 months before blending and bottling. This wine was bottled with out any preservatives but with a little extra CO2 to keep the wine fresh.

GRAPES

100% SAUVIGNON BLANC

ANALYSIS

Alcohol: 13.5%

Residual Sugar: 1.3 g/l

Total Acid: 7.0 g/l

pH: 3.19

FOOD PAIRING

Fresh seafood and summer salads.