



NEIL ELLIS

CINSAUT/SYRAH ROSÉ

NO ADDED SULPHITES

2021

THIS WINE RESEMBLES INNOVATION, ORIGINALITY, RESOURCEFULNESS AND CREATIVITY. MADE WITHOUT ANY SULPHUR ADDITIONS.

ORIGIN

These vineyards are positioned on mainly north-west facing slopes of which the soil is mainly decomposed granite and Table Mountain sandstone. The vines are a combination of bush vines and trellised vineyards.

WINEMAKING

Grapes were harvested between 21 and 22 °B with an acid between 7.5 and 8.5 g/l and a pH of between 3.0 and 3.2.

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 4 months before blending and bottling. This wine was bottled without any preservatives.

WINEMAKER NOTES

A colour of bright salmon hue. Expressive aromas of red cherries and watermelon. A fresh palate underpin the citrus and mineral notes.

FOOD PAIRING

Fresh seafood, creamy pasta and summer salads

WINE DETAILS

Cultivars:	65% Cinsaut, Syrah 35%
Wine Analysis:	Alc 11.5%
	RS 1.8 g/L
	TA 6.7 g/L
	PH 3.15



A pursuit of quality, nothing less.