



NEIL ELLIS

GROENEKLOOF SYRAH 2020

GROENEKLOOF IS SITUATED NEAR DARLING ON THE WEST COAST AND CONSISTS OF A SERIES OF HILLS RUNNING PARALLEL TO THE OCEAN.

ORIGIN

Sourced from low yielding bush vines with no supplementary irrigation. The soils consist of decomposed granite and clay allowing for good physical properties like water retention.

WINEMAKING

Harvest commenced on the 13 February and carried through to the 19 February. Grapes were harvested between 24 and 25°B with a total acid of 7-8 g/l and a pH of 3.4-3.5.

Hand-picked, 30% was whole bunch fermented, 30% fermented with stems and the remaining 40% was whole berry fermented on skins in open top fermenters allowing punch downs and gentle pump-overs to extract colour, flavour and tannin. Malolactic fermentation in French oak puncheons.

Aged for 14 months in 5% new and the balance in older French puncheons of 500ℓ capacity.

WINEMAKER NOTES

A medium-bodied Syrah with a vibrant colour. The nose has bright dark fruit with contributing perfumed aromas of violet sand rose petals. Pronounced dark berry aromas with peppery notes lingering in the background while the palate is well balanced and fresh framed by fine, elegant tannins.

FOOD PAIRING

Pork belly and braised chicken.

WINE DETAILS

Cultivars: 87% Syrah, 13% Cinsaut

Wine Analysis: **Alc** 14.5%
RS 2.6 g/L
TA 6.24 g/L
PH 3.5



A pursuit of quality, nothing less.