



NEIL ELLIS

PIEKENIERSKLOOF GRENACHE 2018

THE DISCOVERY OF THE OLDEST GRENACHE VINEYARD IN THE COUNTRY WAS MADE BY NEIL AND YIELDS A LIMITED AMOUNT EACH YEAR THAT HAS CONSISTENTLY PRODUCED AWARD-WINNING GRENACHE SINCE 2007.

ORIGIN

The Grenache was sourced from non-irrigated bush vines that were planted in the early 60's in the mountain region of the Piekenierskloof. These vines have its own roots, meaning they were not grafted onto rootstock. The soils are Table Mountain Sandstone.

WINEMAKING

Harvest commenced on the 8th of March. Grapes were harvested at 25°B with a total acid of 6.7 g/l and a pH of 3.4. Yield: 3.2 tons/ha.

Fermentation initiated in stainless tanks and underwent a series of punch downs before completion of fermentation and malolactic fermentation in the barrel.

Aged for 14 months in 20% new, 20% 2nd fill and 60% older French puncheons of 500ℓ capacity.

WINEMAKER NOTES

The nose has red cherries and strawberries with perfumed violet like aromas. A fresh palate with flavours of raspberries and strawberries leading into a balanced mid palate of fine textured tannins.

FOOD PAIRING

Rack of lamb or pork belly.

WINE DETAILS

Cultivars:	100% Grenache
Wine Analysis:	Alc 13.5%
	RS 1.7 g/L
	TA 5.5 g/L
	PH 3.50



A pursuit of quality, nothing less.