



NEIL ELLIS

## GROENEKLOOF CINSAUT 2018

THIS DISTINCTIVE STYLE OF CINSAUT PAYS TRIBUTE TO THE HERITAGE OF THE SOUTH AFRICAN WINE INDUSTRY. A LIMITED RELEASE WINE, IT DEMONSTRATES THE DISTINCTIVENESS OF SPECIFIC VINEYARD SITES AND REPRESENT OUR FINEST QUALITY.

### ORIGIN

The grapes were sourced from a south-west facing bush vine vineyard grown in decomposed granite and table mountain sandstone.

### WINEMAKING

The growing season was characterised by a shortened, harvest period without rain and moderate days with evenings not cooling down considerably. Harvest commenced on 22 February 2018. Grapes were harvested at 25°B with a total acid of 7.4 g/ℓ and a pH of 3.4.

Fermentation initiated in stainless tanks and underwent a series of pump overs until dry. Further maceration allowed before drawing off and light pressing. This wine spent 14 months in 500 ℓ French oak barrels; 10% new, 20% 2nd fill and 70% older.

### WINEMAKER NOTES

Deep intense colour with a bright crimson hue. A complex mix of red berries lead by raspberries, ending with spice notes and perfumed characters. The palate is bright, and youthful with raspberries and fine tannins

### FOOD PAIRING

Seafood paella, Indian curry

### WINE DETAILS

Cultivars:	100% Cinsaut
Wine Analysis:	Alc 14.0%
	RS 2.9 g/L
	TA 5.8 g/L
	PH 3.43



*A pursuit of quality, nothing less.*