



NEIL ELLIS

RODANOS  
2017

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THE NAME RODANOS IS THE CELTIC TERM FOR RHÔNE AND REPRESENTS A WINE REGION IN FRANCE WHERE SYRAH AND GRENACHE ARE PRIMARILY CULTIVATED.

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**ORIGIN**

Rodanos is a multi-vineyard blend where vineyards are combined with artistic and scientific skill in the cellar. It acknowledges the art, technology and science of vineyard blending.

Exquisite parcels of fruit from single vineyards in Groenekloof and Piekenierskloof were identified for this blend.

**WINEMAKING**

Harvest commenced earlier than usual on 20th of February and carried through to the first week of March. Grapes were harvested between 24.5 and 25.5°B with a total acid of 7 g/ℓ and a pH of 3.4. Yield: 3-6.5 tons/ha.

Fermentation initiated in stainless steel tanks and underwent a series of punch downs and pump-overs until dry. Further maceration allowed before drawing off and light pressing.

This wine spent 14 months in 500 ℓ French oak barrels of which 50% was 1st fill, 50% 3rd fill.

Bottled in September 2018.

**WINEMAKER NOTES**

The wine has an attractive dark purple colour with dark and red berry aromatics with perfumed aromas of violets and underlying spicy notes. Flavours of dark cherries and plums end with a lingering spicyness. The mouthfeel is generous with soft texture and fine tannins.

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**WINE DETAILS**

**Cultivars:** 60% Groenekloof Shiraz, 30% Groenekloof Cinsaut,  
10% Piekenierskloof Grenache

**Wine Analysis:** **Alc** 14.0%  
**RS** 3 g/L  
**TA** 5.7 g/L  
**PH** 3.59

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*A pursuit of quality, nothing less.*