



NEIL ELLIS

## GROENEKLOOF SYRAH 2021

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

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### 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

2021 was one of our coolest vintages in 10 years, the vines received good rain during 2020 which helped the recovery after 5 years of drought. Harvest commenced on the 2<sup>nd</sup> of March and carried through to the 11<sup>th</sup> of March. Grapes were harvested between 24 and 25°B with a total acid of 7-8 g/l and a pH of 3.4.

Hand-picked, 20% was whole bunch fermented, 40% fermented with stems and the remaining 40% was whole berry fermented on skins in open top fermenters. 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

An elegant Syrah with a vibrant colour. The nose has hints of raspberries with contributing perfumed aromas of violets. The palate is juicy with red and dark cherries, and peppery notes lingering in the background. The palate is well balanced and fresh, framed by fine tannins.

### FOOD PAIRING

Pork belly and braised chicken, Pasta marinara. Grilled Aubergine and Portabella Mushrooms

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### WINE DETAILS

<b>Cultivars:</b>	85% Syrah, 15% Cinsaut
<b>Wine Analysis:</b>	Alc 14%
	RS 2.6 g/L
	TA 5.8 g/L



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*A pursuit of quality, nothing less.*