



NEIL ELLIS

GROENEKLOOF SAUVIGNON BLANC 2022

THE GROENEKLOOF SAUVIGNON BLANC WAS FIRST PRODUCED IN 1991 FROM GRAPES GROWN ON THE SAME PROPERTY WE USE TODAY. IT IS CONSIDERED A LEGEND IN SOUTH AFRICAN NEW-WORLD STYLE SAUVIGNON BLANC AND HONOURS THE WAY WE WERE MEANT TO ENJOY WINE: WITH FRIENDS AND GOOD FOOD.

ORIGIN

Groenekloof is situated near Darling on the West Coast and consists of a series of hills running parallel to the ocean.

These bush vines are low-yielding vineyards with no supplementary irrigation. The soil consists of predominantly decomposed granite and clay with good water-retention capacities.

WINEMAKING

Harvest commenced on the 17th of February and carried through to the 24th of February which is more than a week later than normal. Grapes were harvested between 21.5 and 23°B with a total acid of 8.0 g/l and a pH of 3.2-3.4.

The juice was cleaned by means of flotation after it was racked and inoculated to ferment at low temperatures. The wine was left on the lees for 4 months before blending and bottling.

WINEMAKER NOTES

Bright straw like colour with an attractive green tint. Bright tropical and citrus aromatics. The palate is elegant and poised, creamy textured and a long flavoursome finish.

FOOD PAIRING

Fresh seafood and summer salads.

WINE DETAILS

Cultivars:	100% Sauvignon Blanc
Wine Analysis:	Alc 13.0%
	RS 1.5 g/L
	TA 6.7 g/L
	PH 3.38



A pursuit of quality, nothing less.