



NEIL ELLIS

GROENEKLOOF CINSAUT 2020

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 an earlier, harvest period although we had our first decent winter rains the vineyards still felt the effect of the previous years of drought. Harvest commenced on 28 February 2020. Grapes were harvested at 25°B with a total acid of 7.1 g/ℓ and a pH of 3.5.

Fermentation initiated in stainless tanks with a 30% whole bunch component. This wine spent 14 months in 500 ℓ French oak barrels; 10% new, 20% 2nd fill and 70% older.

WINEMAKER NOTES

Intense colour with a bright crimson hue not normally associated with Cinsaut. 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 3.6 g/L
	TA 5.7 g/L
	PH 3.51



A pursuit of quality, nothing less.