

NEIL ELLIS west coast

SAUVIGNON BLANC

The West Coast whispers its secrets only to those who appreciate its understated sophistication.

There is something magical about standing on the foot-hills of the Groenekloof gazing over the ocean as the mist dissipates from the raging south-east wind... The long dusty roads, fields of flowers and fynbos, the incredible sunsets, the harsh coastline with its many shipwrecks and squawking seagulls. The West Coast truly engages all the senses, and it is the place where this wine legend has always felt most relaxed. The West Coast, Neil realised over time, is not just a place, but a state of mind.

vineyards

Bush vines grown on the rolling hills of Groenekloof farm near Darling yield the distinctive fruit used to make this Sauvignon Blanc. The terroir is marked by the cooling effect of the Benguela Current and the ever-present south-east wind, while a moody morning mist leaves the most delicate imprint of salinity on the grapes. These conditions are perfect for slow, gentle ripening and create the ideal balance between fruit flavours and freshness.



winemaking

High-tech cellar equipment and attention to detail complement the meticulous care the grapes receive in the vineyard. After a careful selection process at the cellar, crushing takes place and the juice is fermented with neutral yeasts at cool fermentation temperatures to allow for a beautiful mouthfeel and persistence. The wine spends extended time on its lees to create texture and viscosity. This results in a Sauvignon Blanc that drinks beautifully while young yet is able to mature and even with age, leave a lasting impression like West Coast memories.

wine description

Dining on the West Coast is usually a barefoot, feel-the-sand-between-your-toes type of occasion. The region has a cold climate, but warm, inviting people who love to entertain. The food and wine culture is marked by simple preparation of quality ingredients, with generosity in spades. Fresh fish or shellfish on the braai sings in the company of West Coast Sauvignon Blanc by Neil Ellis. The bright acidity and ripe fruit flavours also complement crunchy summer salads and cheesy vegetable dishes.

ALCOHOL BY VOLUME
13.0%

RESIDUAL SUGAR:
1.7 G/L

TOTAL ACIDITY:
5.7 G/L

PH:
3.48