



NEIL ELLIS

JONKERSHOEK CABERNET SAUVIGNON 2019

THIS IS OUR SIGNATURE CABERNET SAUVIGNON. IT IS A DISTINCTIVE STYLE WITH ALL THE HALLMARKS OF THE JONKERSHOEK VALLEY, KNOWN FOR ITS BALANCE OF ELEGANCE AND POWER.

ORIGIN

The grapes were sourced from a south-west facing trellised vineyard grown in decomposed granite and Table Mountain sandstone.

WINEMAKING

The winter of 2018 was the 4th year of drought conditions in the Western Cape of South Africa. The effect of the drought carried over in 2018 with a relatively warm winter. Early budding resulted in an early harvest season. During ripening the average day time temperatures were moderate followed by cool evenings. This resulted in heterogeneity in the ripening of the Cabernet Berries. Harvest commenced on 21 February 2019. Grapes were harvested at 25.5°B with a total acid of 7.5 g/l and a pH of 3.5. Yield: 6.1Tons/Ha

Grapes were destemmed and underwent a whole berry fermentation. The grapes underwent a series of pump overs until dry. Malolactic fermentation was completed in French oak barrels. This wine spent 18 months in French oak barrels.

Bottled in December 2020.

WINEMAKER NOTES

Intense dark colour. A subtle, intriguing and appetizing nose with blue and blackberries and typical cedar aromas from the Jonkershoek Valley. The palate is nervous and fresh, followed by a well-defined tannin structure. This is a wine built to last and early drinking would benefit with decanting.

FOOD PAIRING

Venison and ribeye on the bone

WINE DETAILS

Cultivars:	100% Cabernet Sauvignon
Wine Analysis:	Alc 14%
	RS 1.8 g/L
	TA 6.7 g/L
	PH 3.44



A pursuit of quality, nothing less.