



NEIL ELLIS

GROENEKLOOF SYRAH 2022

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

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

2022 was slightly warmer than the cool 2021 vintage, the vines received sufficient rain from budburst to veraison. Harvest commenced on the 2nd of March and carried through to the 11th of March. Grapes were harvested between 24 and 25°B with a total acid of 6.5-7 g/l and a pH of 3.4.

Hand-picked, 25% was whole bunch fermented, 30% fermented with stems and the remainder was whole berry fermented in open top fermenters. Malolactic fermentation in French oak puncheons.

Aged for 14 months in 2% new and the balance in older French puncheons of 500ℓ capacity.

WINEMAKER NOTES

An elegant Syrah with perfumed aromas, raspberries and cherries complemented by hints of violets and pepper. The palate is juicy with cherries, and spicy 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

WINE DETAILS

Cultivars: 85.3% Syrah, 14.7% Cinsaut

Wine Analysis: Alc 14.5%
RS 2.3 g/L
TA 5.9 g/L
PH 3.5



A pursuit of quality, nothing less.