

# Webb Ellis

2014

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WEBB ELLIS BRIDGES THE WAY GOING FORWARD, EMBRACING THE PAST, THE PRESENT AND THE FUTURE. THE WINE IS SYMBOLIC OF THE SHARING OF KNOWLEDGE AND WISDOM FROM GENERATION TO GENERATION, MARRYING TRADITIONAL METHODS WITH NEW TECHNIQUES, AND EMBODYING A SPIRIT OF INNOVATION, OPEN MINDEDNESS AND JOINT RESPECT.

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## ORIGIN

Jonkershoek Valley and Groenkloof – both sites comprise of decomposed granite and pockets of Malmesbury schale. The 2013 vintage was preceded by cold and wet winter conditions and a relatively warm and dry summer resulted in good and even budding. During the ripening season the days were warm with moderately cool evenings.

## WINEMAKING

Grapes were harvested between 14 March and 21 March 2014 at 24°B - 25.5°B with a total acid of 6-7 g/l and a pH of 3.45.

Fermentation initiated in stainless steel fermenters and underwent a series of pump overs until dry. Further maceration followed before drawing off, light pressing and racking to barrel.

This wine spent 18 months in French oak barrels: 80% 1<sup>st</sup> fill, the balance in 2<sup>nd</sup> fill barrels. Bottling date: December 2015

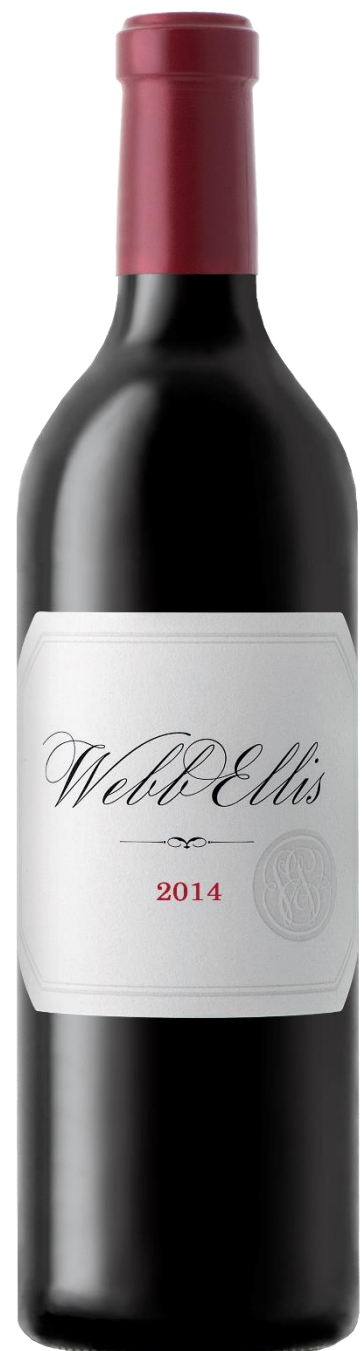
## WINEMAKER NOTES

Deep dense earthy red. The aromatics proclaim red and dark fruits. Notes of liquorice, black olives and cedar are noticeable. The palate is seamless, sophisticated, rounded and stylish. Combining the structure of Cabernet Sauvignon with the richness of Syrah, Webb Ellis exemplifies the judicious balance of fruit and oak. With 8 years of bottling maturation the tannins are rounded with a rich mouth feel. A multi-dimensional continuum.

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## WINE DETAILS

<b>Cultivars:</b>	60% Cabernet Sauvignon (Jonkershoek Valley) 20% Petit Verdot (Jonkershoek Valley) 20% Syrah (Jonkershoek Valley)
<b>Wine Analysis:</b>	<b>Alc</b> 14.0% <b>RS</b> 2 g/L <b>TA</b> 5.9 g/L <b>PH</b> 3.5



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*A pursuit of quality, nothing less.*