



NEIL ELLIS

## GROENEKLOOF SAUVIGNON BLANC 2024

THE GROENEKLOOF SAUVIGNON BLANC WAS FIRST PRODUCED IN 1991 FROM GRAPES GROWN ON THE SAME PROPERTY WE USE TODAY. IT IS CONSIDERED A LEGEND IN SOUTH AFRICAN NEW-WORLD STYLE SAUVIGNON BLANC AND HONOURS THE WAY WE WERE MEANT TO ENJOY WINE: WITH FRIENDS AND GOOD FOOD.

### ORIGIN

Groenekloof is situated near Darling on the West Coast and consists of a series of hills running parallel to the ocean.

These bush vines are low-yielding vineyards with no supplementary irrigation. The soil consists of predominantly decomposed granite and clay with good water-retention capacities.

### WINEMAKING

Harvest commenced on the 2<sup>nd</sup> of February and carried through to the 16<sup>th</sup> of February. Grapes were harvested between 21.5 and 23°B with a total acid of 8.0- 9.5g/l and a pH of 3.3-3.4.

The juice was cleaned by means of flotation after it was racked and inoculated to ferment at low temperatures. 10% of the wine was Spontaneous fermented and matured in barrel. The wine was left on the lees for 5 months before blending and bottling.

### WINEMAKER NOTES

The cool months of December and January contributed to the bright bouquet of tropical fruit, citrus and apple blossoms aromatics. The palate is elegant and poised, fresh textured with a long flavoursome finish.

### FOOD PAIRING

Fresh seafood and summer salads.

### WINE DETAILS

Cultivars:	100% Sauvignon Blanc
Wine Analysis:	Alc 13.5%
	RS 1.5 g/L
	TA 6.8 g/L
	PH 3.3



*A pursuit of quality, nothing less.*