



Philosophy statement

This wine is symbolic of the sharing of knowledge and wisdom from generation to generation.

Varietals

80% Cabernet Sauvignon – Jonkershoek Valley

20% Syrah – Groenekloof

Soils

Both sites comprise of decomposed granite and pockets of Malmesbury shale.

Vintage conditions

The 2015 vintage started 2 weeks earlier than normal due to early budding. Summer proved to be a dry vintage with warm days but fortunately some cool evenings during the ripening period. This helped yielding wines of intense colour, structure and fruit concentration.

Harvest statistics

Grapes were harvested between 20 January and 25 January. Yields of between 6 to 7 tons per ha.

Grapes were picked at 24.6 to 25. °B with total acidity between 6.4 g/l and 7.2 g/l. The pH averaged 3.55 at harvest.

Vinification

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.

Maturation

This wine spent 20 months in French oak barrels: 80% 1st fill, the balance in 2nd fill barrels.

Bottling date: December 2016

Analysis

Alcohol: 14.0%

Residual Sugar: 2.06 g/l

Total acidity: 5.83 g/l

pH: 3.57

Tasting note

Deep dense earthy red. The aromatics proclaim red and dark fruits. Notes of red liquorice and black olives are noticeable. The palate is seamless, sophisticated and stylish. Combining the structure of Cabernet Sauvignon with the richness of Syrah, Webb Ellis exemplifies the judicious balance of fruit and oak. Tight, focussed and poised. A multi-dimensional continuum.

Peak drinking: This classically structured, beautifully balanced wine has all the finesse and integrity to develop and evolve with careful cellaring. **2021-2031**