

NEIL ELLIS

SHORT LEFT

RED BLEND 2024

A blend built on Shiraz and Cinsaut



The most scenic route is often the one less travelled. You can only learn and grow when you step out of the comfort zone into the great unknown. Maverick winemaker Neil Ellis has, over a career spanning more than 30 years, often taken the turn-offs of discovery instead of the highway of convention.

WHEN EVERYONE WAS TURNING RIGHT, NEIL WAS TURNING LEFT.

South Africans are known for their sense of adventure. They like to explore – whether it is seeing all the natural beauty the country has to offer, meeting new people or trying out new experiences. A short left doesn't have to be a quick ride – no, it's letting the road take you wherever it may lead. That is our way, and along the way we make sure to seek out the fun and pleasure.

LITTLE-KNOWN PLACES CAN GIVE RISE TO MOMENTOUS WINES.

Neil's perpetual travels have led him to pockets of interesting terroir in unexpected locations. It takes time to get to know a vineyard and the magical interplay between all its natural elements, he believes, and there are no shortcuts to greatness. Nor is there an ideal site for all varieties, you have to hunt down the perfect individual fit to the far-flung corners of every region.

WINEMAKING

The grapes are harvested by hand at 25°B. After a quick crush and destem in the cellar, alcoholic fermentation takes place in stainless steel tanks. During fermentation, a series of pumpovers are executed with great attention to working the grapes softly. The fermentation and pumpover actions are closely monitored until dry. Thereafter, the wine is left for further maceration before the free-run component is drained and the remaining portion lightly pressed. The wine is aged in 300L French oak barrels for 14 months (10% new, 20% 2nd fill and 70% older barrels). Each variety is aged separately and blended before bottling. After 14 months the blend is shaped and layered.

WINE DESCRIPTION

On the nose, the glass is filled with juicy red and black berries, complemented by a dark chocolate, savoury earth-spice from the Shiraz and Cinsaut.

The palate is fresh, with a perfumed floral note that is due to the elegant touch of Cinsault. Together the layered complexities shape the wine into a balanced bottle of wine with a tremendous finish

VINEYARDS

The Short Left is crafted from vineyard blocks located in Stellenbosch and the greater Western Cape area. Each specific site allows the fruit to reach an optimal maturity with a balanced sugar and acid concentration. The grapes are hand harvested and transported to the cellar in the heart of Stellenbosch.

ALCOHOL BY VOLUME
13.5%

RESIDUAL SUGAR:
2.49 G/L

TOTAL ACIDITY:
5.41 G/L

PH:
3.59

www.neilellis.com