



NEIL ELLIS

STELLENBOSCH
CABERNET / MERLOT
2018

VIBRANT, DEEP DARK IN COLOUR. THE NOSE SHOWS COMPLEX AROMAS OF DARK FRUIT AND A BOUQUET OF DRIED HERBS. THE PALATE IS DENSE YET FRESH AND COMPLEX WITH FINE GRAINED TANNINS. THIS IS A WINE BUILT TO LAST AND FOR EARLY DRINKING WOULD BENEFIT WITH DECANTING.

VINEYARDS

The Grapes are specifically sourced from south-west facing slopes of some of the coolest sites in Stellenbosch. These vineyards are also influenced by southerly breezes during the summer months which have a beneficial effect.

Trellised vineyards planted in decomposed granite soils from the Bottelary Hills and Jonkershoek valley.

WINEMAKING

Grapes were harvested between 24.5°B and 25.5°B with a total acid of 6.7 – 7.1 g/l and a pH of 3.4

Fermentation initiated in stainless steel tanks and underwent a series of pump overs until dry. Further maceration allowed before drawing off and light pressing. The wine spent 17 months in French oak barrels of which 25% was new. The balance in 2nd, 3rd and 4th fill barrels.

GRAPES

48% Cabernet Sauvignon
41% Merlot
7% Malbec
4 % Cabernet franc

ANALYSIS

Alcohol: 14.5 %
Residual Sugar: 2.6 g/l
Total Acid: 5.7 g/l
pH: 3.5

FOOD PAIRING

Lambshank, Spiced Venison, Steak

