

## Neil Ellis Groenekloof Sauvignon Blanc 2010

Predominant flavours are those of tropical fruit with herbaceous overtones, whilst the overall impression is of elegance and delicacy with a long flavoursome finish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Neil Ellis Wines

**winemaker :** Neil Ellis with Warren Ellis and Reginald Holder

**wine of origin :**

**analysis:** alc : 13.5 % vol    rs : 3 g/l    pH : 3.38    ta : 7.4 g/l

**type :** White

**pack :** Bottle    **closure :** Cork

**in the vineyard :** These bushvines are low-yielding vineyards with no supplementary irrigation. The soil consists of predominantly decomposed granite and clay with good water-retention capacities. Multi-clonal planting on R110.

**about the harvest:** Harvest commenced on 2 February and carried through to 25 February. Grapes were harvested between 20.3 and 23.7°B with a total acid of 7.6 and a pH of 3.42.

**in the cellar :** The juice was handled reductively and left to settle for 3 days after which it was racked and inoculated to ferment at low temperatures. Left on the lees for 3 months before blending and bottling. Bottled in August 2010.

