

Neil Ellis Vineyard Selection Cabernet Sauvignon 2007

Medium red, purple in colour with high-toned blackcurrant, violet and cedar aromas and touches of mint, so typical of a Jonkershoek wine. The rich, ripe opulent but youthful palate has plummy fruit, a background of new oak and fine tannins.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Neil Ellis Wines
winemaker : Neil Ellis with Warren Ellis and Reginald Holde
wine of origin : Jonkershoek, Stellenbosch
analysis : alc : 14 % vol rs : 1.5 g/l pH : 3.85 ta : 5.8 g/l
type : Red **style** : Dry **wooded**
pack : Bottle **closure** : Cork

ageing : This is a multi-faceted wine that needs time to mature.

in the vineyard : Cold and wet winter conditions and a relatively warm and dry summer resulted in good and even budding. Well established trellised vineyards planted on a northwest facing slope on well-drained decomposed granite soils. These vineyards have access to supplementary irrigation.

about the harvest : Harvest commenced on 14 March. Grapes were harvested between 24.3°B and 24.8°B with a total acid of 8.0 g/l and a pH of 3.43.

in the cellar : Fermentation is initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs until dry. Further maceration is allowed before drawing off and light pressing. Malolactic fermentation completed in new French oak barrels. This wine spent 20 months in 100% new French oak barrels. Bottled in December 2008.

