

## Neil Ellis Vineyard Selection Sauvignon Blanc 2011

This wine is pale to a medium straw with vibrant green hues. It shows ripe fruit, apple and ripe lemon the nose and palate with good intensity yet refined flavours.

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

**winery :** Neil Ellis Wines

**winemaker :** Warren Ellis

**wine of origin :** Coastal Region

**analysis :** alc : 13.0 % vol rs : 1.8 g/l pH : 3.3 ta : 6.8 g/l

**type :** White **style :** Dry

**pack :** Bottle **size :** 0 **closure :** Cork

**in the vineyard :** The vintage of 2010 is considered one of superlative quality. A cold and wet winter was followed by dry, warm days with cool nights during the summer.

The dominant source of fruit for the 2010 Vineyard Selection Sauvignon Blanc was a single vineyard site originating in the Jonkershoek Valley supported by an exquisite parcel of Sauvignon blanc grapes from the Groenekloof ward. This being a deliberate strategy to enhance complexity and structure.

**about the harvest:** Harvest commenced on 12 February 2010. Grapes were harvested at 23.2°B with a total acid of 8.6 g/l and a pH of 3.13.

**in the cellar :** Although juice handling remained similar to previous vintages namely cold settling for up to 3 days, this vintage introduces 30% spontaneous fermentation in 500l French oak barrels. The balance (70%) saw fermentation initiated in tank and racked to 228 litre used barrels. Both components were left on the lees for 8 months prior to bottling. Bottled in November 2010.

