

Neil Ellis Vineyard Selection Syrah 2007

Deep red purple. Aromas of spice, white and black pepper. Blackberry fruit and hints of violets. Concentrated palate with complex array of juicy blackberry fruit, underlying spice and very fine tannins.

variety : Shiraz | 100% Syrah

winery : Neil Ellis Wines

winemaker : Neil Ellis with Warren Ellis and Reginald Holde

wine of origin : Coastal Region

analysis : alc : 13.5 % vol rs : 1.9 g/l pH : 3.79 ta : 5.3 g/l

type : Red **style :** Dry

pack : Bottle **closure :** Cork

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 4 March. Grapes were harvested at 26.0 °B with a total acid of 7.5 g/l and a pH of 3.25.

in the cellar : Fermentation was initiated in open top fermenters. The crushed grapes underwent a series of pump overs and punching after which the wine was racked off to tank and barrel to complete alcoholic fermentation. Malolactic fermentation took place in barrels. Further maceration before drawing off and light pressing. This wine spent 18 months in 100% new French oak barrels. Bottled in January 2008.

