

Neil Ellis Groenekloof Sauvignon Blanc 2011

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 : Warren Ellis assisted by Neil Ellis

wine of origin :

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.3 ta : 6.85 g/l

type : White **style :** Dry

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.

