

## Neil Ellis Elgin Aenigma 2008

Attractive bright colour with good depth and intensity. Spicy aromas with a hint of earthy complexity. Well integrated oak with an elegant palate. The palate is nicely textured with a complexity that holds interest.

**variety** : Cabernet Sauvignon | 61% Cabernet Sauvignon, 31% Merlot, 17% Cabernet Franc

**winery** : Neil Ellis Wines

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

**wine of origin** : Elgin

**analysis** : alc : 14.0 % vol    rs : 2.5 g/l    pH : 3.6    ta : 5.8 g/l

**type** : Red    **style** : Dry    **body** : Full    **wooded**

**pack** : Bottle    **closure** : Screwcap

**in the vineyard** : These vineyards are positioned on east-facing slopes of which the soil is mainly Bokkeveld Shale. The vines are trellised and have access to supplementary irrigation.

**about the harvest**: Harvest commenced as per variety. Merlot picked on 27 February, the Cabernet Sauvignon and Cabernet Franc were finished on 4 April. Grapes were harvested between 23.0°B and 25.0°B with a total acid of 7.8 g/l and a pH of 3.2.

**in the cellar** : Fermentation was initiated in stainless steel tanks. 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. This wine spent 18 months in French oak barrels of which 15% was new. The balance in 2nd and 3rd fill barrels. Bottled in January 2009.

