

Neil Ellis Groenekloof Sauvignon Blanc 2012

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

wine of origin :

analysis : alc : 13.0 % vol rs : 2.0 g/l pH : 3.35 ta : 6.5 g/l

type : White **style** : Dry

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

in the vineyard : Groenekloof is situated near Darling on a series of hills running along the Cape West Coast. Strongly influenced by the interaction of soil, topography and climate, this Sauvignon blanc is lively, complex and reflective of its origin.

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 7 February and carried through to 21 February. Grapes were harvested between 21.5 and 23.0°B with a total acid of 7.8 – 9.0 g/l and a pH of 3.35.

in the cellar : The juice was 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 July 2012.

