

Neil Ellis Groenekloof Sauvignon Blanc 2014

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 : Groenekloof

analysis : alc : 13.5 % vol rs : 1.6 g/l pH : 3.4 ta : 7.5 g/l

type : White **style :** Dry **taste :** Herbaceous

pack : Bottle **size :** 750ml **closure :** Screwcap

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.

The Vineyards

These bush vines 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 10 February and carried through to 23 February. Grapes were harvested between 22 and 23°B with a total acid of 7.0 g/l and a pH of 3.2.

in the cellar : The juice was cleaned by means of floatation after it was racked and inoculated to ferment at low temperatures. Left on the lees for months before blending and bottling.

Bottled in September.

