

## Webb Ellis 2010

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Deep dense earthy red. The aromatics proclaim red and dark fruits. Notes of red liquorice and black olives noticeable. The palate is seamless, sophisticated and stylish. Combining the structure of Cabernet Sauvignon with the richness of Syrah, Webb Ellis exemplifies the judicious balance of fruit and oak. Tight, focussed and poised. A multi-dimensional continuum.

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**variety :** Cabernet Sauvignon | 65% Cabernet Sauvignon, 35% Syrah

**winery :** Neil Ellis Wines

**winemaker :** Warren Ellis

**wine of origin :**

**analysis :** alc : 14.0 % vol    rs : 2.0 g/l    pH : 3.6    ta : 5.6 g/l

**type :** Red    **style :** Dry    **wooded**

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

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### ageing :

This classically structured, beautifully balanced wine has all the finesse and integrity to develop and evolve with careful cellaring. 2015 - 2025.

### Philosophy statement

This wine is symbolic of the sharing of knowledge and wisdom from generation to generation.

### in the vineyard :

65% Cabernet Sauvignon – Jonkershoek Valley  
35% Syrah – Groenekloof

### Soils

Both sites comprise of decomposed granite and pockets of Malmesbury shale.

### Vintage conditions

The build up of the 2010 vintage was quick and challenging with a cold, wet winter and a very cool September with untimely strong south east winds. Summer proved to be a warm and dry vintage, yielding wines of intense colour and fruit concentration.

### about the harvest:

Grapes were harvested between 5 March and 6 April. Yields of between 5 to 6.5 tons per ha on 33 hl/ha and 42 hl/ha were achieved. Grapes were picked at 24.6 to 25.5 °B with total acidity between 6.6 g/l and 7.4 g/l. The pH averaged 3.45 at harvest.

### in the cellar :

Fermentation initiated in stainless steel fermenters and underwent a series of pump overs until dry. Further maceration followed before drawing off, light pressing and racking to barrel.

This wine spent 20 months in French oak barrels: 80% 1st fill, the balance in 2nd and 3rd fill barrels.

Bottling date: January 2012

