

Neil Ellis Insignium 2006

Deep in colour, this youthful elemented wine shows wonderful overlapping of aromas and flavours. The regional character of the Jonkershoek Valley is finely poised. The perfumed violet/mocha aromas, good concentration, savoury flavours and classically structured palate are in superb balance. Beautifully defined with its meaty nuances and fine – grained tannins will allow for continued evolving in the cellar over time.

variety : Shiraz | 60% Syrah, 40% Cabernet Sauvignon

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Jonkershoek Valley

analysis: alc : 14.0 % vol rs : 1.9 g/l pH : 3.6 ta : 5.4 g/l

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

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

in the vineyard :

Vintage conditions

During the vintage of 2006 we experienced very warm, windy and dry conditions resulting in a very good, disease-free season. Harvest commenced on 14 March. Grapes were harvested between 24.0°B and 26°B with a total acid of 8.0 g/l and a pH of 3.25.

The vineyards

Well established trellised vineyards planted on well-drained decomposed granite soils. These vineyards have access to supplementary irrigation.

in the cellar :

Exquisite parcels of Jonkershoek Valley Syrah and Cabernet Sauvignon were separately vinified in open top fermenters. Towards the end of fermentation, the wine was racked into 100% new oak where the wine completed fermentation. After malolactic fermentation individual components were classified and selected for inclusion into this blend. 17 Months barrel maturation.

Bottled in January 2008.

