

Neil Ellis Op sy Moer 2016

Youthful straw colour with a slight green tinge. Complex nose of lemon zest, pineapple and some rooibos tea scents. Fresh, vibrant palate, with good texture and a long finish. This is a wine that will keep changing in the glass.

variety : Palomino | Palomino, Grenache Blanc and Chenin Blanc

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Western Cape

analysis : alc : 12.2% % vol rs : 2 g/l pH : 3.2 ta : 4.9 g/l

type : White **style :** Dry

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

Tim Atkin - 92 points

Op Sy Moer translates as “sur lie” or “on the lees”. That means instead of going their separate ways, the wine and lees stay in touch for some light flitting. It's a friendship with benefits. By keeping it on the lees, the wine is better preserved and less oxidation occurs. As the friendship matures, the lees add more richness and texture to the wine. Secondary aromas and flavours evolve, giving the wine even more complexity.

With no added sulphur, unfiltered and unfiltered, Op Sy Moer is bottled with fine lees. For best results when aging, store the bottle cork down. Before opening and enjoying, turn the bottle cork up for three to five days (the longer the better) to allow the lees to settle.

in the vineyard :

The vineyards are about 450m above sea level. They are old, non irrigated bush vine vineyards that grow in Table Mountain sandstone soils, among the natural fynbos vegetation and rooibos tea plantations.

about the harvest:

Grapes were harvested at 22.0°B with a total acid of 5.2 g/l and a pH of 3.4

in the cellar :

The grapes were whole bunch pressed and transferred straight to barrel for fermentation. 15% was fermented as whole bunches and kept on the skins for four months after which it was pressed. This wine underwent natural fermentation, no additives and no sulphur addition.

The wine was racked from the gross leese and kept on its fine leese for bottling.

Bottled in July 2016

