

Neil Ellis Groenekloof Sauvignon Blanc 2017

Pale straw with green hues. Bright aromatics, of fresh late summer fruits, lifted florals with subtle herbaceous overtones. Delicately detailed. The palate is elegantly concentrated with sweet tropical fruits and lively balanced acidity. Mineral notes, refined, poised palate line. Fine texture and long flavoursome finish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Groenekloof

analysis : alc : 13.0 % vol rs : 2.1 g/l pH : 3.19 ta : 6.5 g/l

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

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

Tim Atkin's 2016 South Africa Special Report - 91 points
Platter 4 ½ Star 2017

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 the 2nd of February and carried through to the 8th of February. Grapes were harvested between 22 and 23°B with a total acid of 8.0 g/l and a pH of 3.3.

in the cellar :

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

Bottled in June 2017

