

Neil Ellis Stellenbosch Pinotage 2015

Medium intensity with a attractive red colour. Red fruit, perfumed spicy varietal notes lead to good integration of oak. The pallet is textured with red berry and cherry notes giving way to fine grained tannins. A medium bodied wine with deceptive power.

Enjoy with roast chicken breast and confit leg, boudin noir and quince.

variety : Pinotage | 100% Pinotage

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.7 g/l pH : 3.55 ta : 5.5 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

in the vineyard :

The Jonkershoek Valley and more specifically the south facing slopes are of the coolest sites in Stellenbosch. The vineyards are also influenced by southerly breezes during the summer months which has a beneficial effect. Further parcels of fruit are sourced from complementary sites within the Stellenbosch area.

The Vineyards

Trellised vineyards with supplementary irrigation grown on mainly decomposed granite soils.

about the harvest:

Harvest commenced on 14th February and carried through to the 19th February. Grapes were harvested between 24.5°B -25.0°B with a total acid of 6.9 g/l and a pH of 3.45.

in the cellar :

Fermentation initiated in stainless steel tanks and underwent a series of pump overs and punch downs. This wine spent 15 months in 500 litre French oak barrels of which 25% was 2nd fill barrels, and the balance older barrels.

Bottled in September 2016.

