

Webb Ellis 2012

Deep bright red colour with a dark core. The aromatics reveal red and black fruits with liquorice and Cedar notes. The palate is tight, fresh, and elegant. The Structure and texture weave into a tightly focussed, multi-dimensional continuum. Fine yet dense tannins conspire with bright acidity.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 25% Petit Verdot & 20% Syrah

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.59 ta : 6.2 g/l

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

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

ageing : This classically structured, beautifully balanced wine has all the finesse and integrity to develop and evolve with careful cellaring. 2017 – 2027

Webb Ellis bridges the way going forward, embracing the past, the present and the future. The wine is symbolic of the sharing of knowledge and wisdom from generation to generation, marrying traditional methods with new techniques, and embodying a spirit of innovation, open mindedness and joint respect.

It is finesse and integrity.

Story

The wine takes its name from the Ellis and Webb families: Stephanie Ellis (née Webb) is Neil's wife and has been his pillar of strength throughout the years. It honours the journey of Neil Ellis Wines from a solo venture to a highly reputed family business. All three of Neil and Stephanie's children play an important role in the business: Warren, who graduated in viticulture and oenology and has a MSc in viticulture, is responsible for the vines and winemaking, Charl heads the financial team while Margot looks after the brand and marketing. Neil is the indispensable mentor, guiding career paths and ensuring that the family takes Neil Ellis Wines to the next level.

in the vineyard :

55 % Cabernet Sauvignon – Jonkershoek Valley

25 % Petit Verdot – Jonkershoek Valley

20 % Syrah – Jonkershoek Valley

about the harvest: Grapes were harvested between 12 March and 21 March. Yields of between 6 to 6.5 tons per ha were achieved. Grapes were picked at 24.5°B to 25.0 °B with total acidity between 7.0 /g/l and 7.5 g/l. The pH averaged 3.4 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: December 2013

