

## Neil Ellis Groenekloof Cinsaut 2015

Medium intensity of colour with a bright crimson hue. A complex mix of red fruits, spicy notes and perfume characters. The palate is bright and youthful with cherry and fruit tart flavours. Fine grainy tannins add to the structure of the wine.

Seafood paella.

**variety :** Cinsaut | 100% Cinsaut

**winery :** Neil Ellis Wines

**winemaker :** Warren Ellis

**wine of origin :** Groenekloof

**analysis :** alc : 14.0 % vol rs : 2.4 g/l pH : 3.54 ta : 5.2 g/l

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

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

This distinctive style of Cinsaut pays tribute to the heritage of the South African wine industry. A limited release wine, it demonstrates the distinctiveness of specific vineyard sites and represent our finest quality.

### **in the vineyard :**

The harvest season was characterized by healthy, ideal growing conditions and a cool, though lengthened, harvesting period without rain or prolonged heat. Days were moderate in temperature with cool evenings which resulted in excellent ripening conditions. Harvest commenced on 26th February 2015, almost a month earlier than usual.

The grapes were sourced from a south-west facing bush vine vineyard grown in decomposed granite and table mountain sandstone.

**about the harvest:** Grapes were harvested at 25.2°B with a total acid of 6.5 g/l and a pH of 3.4.

**in the cellar :** Fermentation initiated in stainless tanks and underwent a series of pump overs until dry. Further maceration allowed before drawing off and light pressing. This wine spent 17 months in 500 l French oak barrels; 20% new, 20% 2nd fill and 60% older.

