

## Neil Ellis Op sy Moer 2018

Youthful straw colour with a slight green tinge. Complex nose of citrus zest, pineapple and a slight nuttiness. Fresh, vibrant palate, with good texture and a long creamy finish. This is a wine that will keep evolving in the glass.

**variety :** Palomino | Grenache Blanc, Palomino and Chenin Blanc

**winery :** Neil Ellis Wines

**winemaker :** Warren Ellis

**wine of origin :** Western Cape

**analysis :** alc : 12.5% % vol rs : 3.27 g/l pH : 3.32 ta : 5.28 g/l

**type :** White **style :** Dry

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

Alternative (Natural wine) wine.

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 22.3°B with a total acid of 6.5 g/l and a pH of 3.3

### in the cellar :

The grapes were whole bunch pressed and transferred straight to barrel for fermentation. 10% 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.

Bottled in October 2017

