

Neil Ellis Stellenbosch Cabernet Sauvignon 2017

Intense dark colour. The nose shows restraint, with aromas of complex black berry and cedary notes. The palate is tight and fresh followed by fine, dense tannins. This is a wine which is built to last and for early drinking would benefit with decanting.

Stews, Steak, Lamb, Casseroles, Roasts, Venison

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.4 g/l pH : 3.6 ta : 5.4 g/l

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

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

Showing what Stellenbosch as a collective can do with Cabernet Sauvignon, this award-winning celebrates the noble variety within a multi-vineyard blend. It pays tribute to the culture rich town of Stellenbosch from which grows a reputation of innovation, originality, resourcefulness and creativity; the core principles of winemaking.

in the vineyard :

Well established trellised vineyards planted on Southwest facing slopes on well-drained decomposed granite soils from the Bottelary hills and Jonkershoek valley. These vineyards have access to supplementary irrigation.

2016 winter was the 2nd year of drought conditions in the Western Cape of South Africa with little rain that fell in the winter of 2016, followed by a relatively warm and dry summer. Early budding resulted in an early harvest season.

about the harvest: During ripening the days were warm followed by cold evenings. Grapes were harvested between 25 to 25.5°B with a total acid of 7-7.6 g/l and a pH of 3.45 - 3.57.

in the cellar :

Fermentation is initiated in stainless steel tanks. The de-stemmed grapes underwent a series of pump overs until dry. Further maceration is allowed before drawing off and light pressing. Malolactic fermentation was completed in new French oak barrels. This wine spent 18 months in 25% new French oak barrels and the balance is 2nd, 3rd and 4th fill.

Bottled in December 2018.

