



NEIL ELLIS

PIEKENIERSKLOOF GRENACHE  
2020

THE DISCOVERY OF THE OLDEST GRENACHE VINEYARD IN THE COUNTRY WAS MADE BY NEIL AND YIELDS A LIMITED AMOUNT EACH YEAR THAT HAS CONSISTENTLY PRODUCED AWARD-WINNING GRENACHE SINCE 2007.

**ORIGIN**

The Grenache was sourced from non-irrigated bush vines that were planted in 1966 in the mountain region of the Piekenierskloof. These vines have its own roots, meaning they were not grafted onto rootstock. The soils are Table Mountain Sandstone.

**WINEMAKING**

Harvest commenced on the 14<sup>th</sup> of March. Grapes were harvested at 24.2°B with a total acid of 6.7 g/l and a pH of 3.5. Yield: 3.5 tons/ha.

Fermentation initiated in stainless tanks and underwent a series of punch downs before completion of fermentation and malolactic fermentation in the barrel.

Aged for 14 months in 25% new, 25% 2nd fill and 50% older French puncheons of 500ℓ capacity.

**WINEMAKER NOTES**

Bright red colour with a nose of red currents and cherry aromas. The palate is fresh and tight with flavours of red berries and sour cherries with firm yet fine tannins.

**FOOD PAIRING**

Rack of lamb or a traditional South African Boboti.

**WINE DETAILS**

Cultivars:	100% Grenache
Wine Analysis:	Alc 14.0%
	RS 2.5 g/L
	TA 5.6 g/L
	PH 3.53



*A pursuit of quality, nothing less.*