



Neil Ellis is one of the most influential pioneers of the modern-day South African wine industry. His vision, the pursuit of quality, extended out of the cellar and into the vineyards where varieties would excel and best express a particular style of wine reflective of their environment. Today, the experience and knowledge of the past are applied to modern techniques and technologies for a new generation of winemaking. “Our Vision remains to make distinctive, refined wine that are expressive of their terrain and rank amongst South Africa’s finest. A pursuit of quality, nothing less.”

Still very much involved in the active operation of the winery, Stephanie and Neil Ellis are joined by their children Warren (Chief Enologist) and Margot (Brand Management). The team at Neil Ellis Wines believes in responsible environmental practices. They are committed to respecting the soil, cutting water use, recycling and reducing energy use and greenhouse emissions. They are a member of the IPW, a voluntary environmental sustainability program, and comply to their regulations.

VINICULTURE

The Ellis family focuses on delivering terroir driven wines from selected in the Western Cape region with their main vineyards located in Stellenbosch, Jonkershoek, and Elgin Valley. Harvesting is done by hand and usually done at night in order to maintain the grapes natural freshness.



VINIFICATION

The discovery of the country’s oldest Grenache vineyard was made by Neil. These old vines produce low yields year after year. Grapes are harvested manually, and fermentation was initiated in stainless steel tanks, followed by a malolactic fermentation in barrels.

Aged for 14 months in a combination of new 2nd passage and older French foudre of 500-litre capacity.



SKU : 105146

Region	Western Cape
Classification	Wine of South Africa
Vintage	2020
Grapes	100% Old Vines Grenache
Soil Composition	Table Mountain Sandstone
Vineyard Training	Irrigated trellised vineyards
Density/Yield	25 hl/ha
Fermentation	Stainless Steel, malolactic in French barrels, 14 months in French barrels
Aging	14 months in French barrels
Alcohol	14 %
Residual Sugar	2.2 g/l
PH	3.56 g/l
TA	5.5 g/l
Free SO2	22 mg/l
Total SO2	78 mg/l

TASTING NOTES

Bright ruby colour. Vibrant red fruit with spicy peppery aromas which flow on to the palate. The palate has a lovely freshness, great length and fine grippy tannins.

FOODS + MOODS

Great choice with rack of lamb, pork belly, and cassoulet.