

Comments of a Bon Vivant:

Winter vibes. Considered to be one of South Africa's finest expressions of Pinotage, this elegant wine is great at barbecues, with venison, lamb ossobuco, and roasted meats.

Neil Ellis Bottelary Pinotage



Neil Ellis is considered to be 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. The team at Neil Ellis Wines, which includes Neil's daughter and two sons in leading roles, 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. In addition, they are a proud member of South Africa's WIETA and the Cape Winemaker's guild with its Protégé program, demonstrating the family's commitment to ethical work practices and the promotion of the industry's diversity program.



Vibe: *Winter*
Emotions/Occasions:
Staying Warm
Serenity

Neil Ellis Bottlery Pinotage



SKU: 101871

Region	Coastal Region
Classification	Botterlary
Vintage	2018
Grapes	100% Pinotage
Soil Composition	Decomposed Granite & Clay
Vineyard Training	20 year old bush vines
Density/Yield	50 hl/ha
Fermentation	Fermentation in stainless steel with several punchdowns. Further maceration took place before light pressing. Aging in 500 l French barrels, of which 33% was new, for 14 months.
Alcohol	14 %
Residual Sugar	2.3 g/l
PH	3.53 g/l
TA	5.2 g/l
Free SO ²	45 mg/l
Total SO ²	75 mg/l

SALES FACTS:

- Member of South Africa's IPW program
- Member of Wine & Agricultural Industry Ethical Trade Association (WIETA)
- Combining European traditions with the diversity of South African terroirs

VITICULTURE

The Bottlery Hills in Stellenbosch are home to some of South Africa's oldest Pinotage vineyards, with dry-farmed bush vines—many over 40 years old—planted on decomposed granite and koffieklip soils. These low-vigor soils promote deep rooting and natural stress, leading to smaller berries with excellent concentration and structure.

The area's warm Mediterranean climate is tempered by cool afternoon breezes from nearby False Bay, allowing for gradual ripening and superb freshness in the fruit.