

Comments of a Bon Vivant:

Spring vibes. An inspirational wine, best enjoyed with friends that enjoy good conversation and delicious food. Try with Indian dishes, sushi, roasted chicken, and grilled veal chops.

Neil Ellis Groenekloof Sauvignon Blanc



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: *Spring*
Emotions/Occasions:
Inspiration
Hope

Neil Ellis Groenekloof Sauvignon Blanc



SKU: 830589

Region	Western Cape/Stellenbosch
Classification	Wine of South Africa
Vintage	2024
Grapes	100% Sauvignon Blanc
Soil Composition	Decomposed granite and clay
Vineyard Training	Bush vines
Density/Yield	40 hl/ ha
Fermentation	100% fermented in 500 litre oak casks. Maturation for 8 months in new and used 500 litre oak barrels.
Alcohol	13 %
Residual Sugar	1.5 g/l
PH	3.45 g/l
TA	6.8 g/l
Free SO ²	35 mg/l
Total SO ²	108 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 source of the fruit is a single vineyard site from the Jonkershoek Valley, Stellenbosch. Established trellised vineyards planted on Southwest facing slopes on well-drained decomposed granite soils from the Jonkershoek valley. These vineyards have access to supplementary irrigation.