

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.

THE VINEYARD

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.



SUSTAINABLE PRACTICES

Respect The Soil: Plant cover crops between rows to eliminate erosion, manual harvest to minimize soil compaction, following organic principles to avoid the use of chemicals, and drip irrigation for the most efficient use of water resources.



SKU: 830589

Region	Western Cape/Stellenbosch
Classification	Wine of South Africa
Vintage	2019
Grapes	100% Sauvignon Blanc
Vineyard	Selected plots of low yielding bush vines
Soil Composition	Decomposed granite and clay
Vineyard Training	Bush vines
Density/Yield	40 hl/ ha
Fermentation	Temperature controlled in stainless steel
Aging	Three months on fine lees in stainless steel
Alcohol	13.0%
Residual Sugar	1.5g/l
PH	3.45 g/l
TA	6.8 g/l
Free SO2	35 mg/l
Total SO2	108 mg/l

TASTING NOTES

Pale straw like colour with attractive green hues. Bright, tropical aromatics with subtle herbaceous undertones. Refined minerality complementing delicate tropical fruit flavours to result in an elegant palate and a long finish.

PAIRING SUGGESTION

Fresh seafood, grilled fish and poultry, summer salads.