

## Comments of a Bon Vivant:

*Summer vibes, lighthearted and ready to explore new origins. A backyard barbecue, braised pork belly, roasted chicken, and Indian curries are ideal occasions to enjoy this wine.*

## Neil Ellis Groenekloof Syrah



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: *Summer*  
Emotions/Occasions:  
*Lighthearted*  
*Explore*

## Neil Ellis Groenekloof Syrah



SKU: 843990

Region	Western Cape, Groenekloof
Classification	Groenekloof
Vintage	2022
Grapes	100% Syrah
Soil Composition	Decomposed granite and clay
Vineyard Training	Bush vines
Density/Yield	50 hl/ ha
Fermentation	The grapes were handpicked, crushed and fermented on skins in open fermenters for maximum colour extraction. Malolactic fermentation in 500 l French oak (5% new). Aged for 16 months in neutral oak barrels.
Alcohol	13 %
Residual Sugar	2.6 g/l
PH	3.45 g/l
TA	5.8 g/l
Free SO <sup>2</sup>	25 mg/l
Total SO <sup>2</sup>	60 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.