

A beautifully balanced, medium-bodied expression of Syrah with notes of bright dark fruit and hints of both white and black pepper. Fine tannins lead into an elegant finish.

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 with Warren having taken over the winemaking responsibilities, 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.

VITICULTURE

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

In the cellar, Warren Ellis practices low intervention techniques. Fermentation takes place in stainless steel and depending on the style of wine, the wine either stays in stainless steel on its fine lees or is transferred to a combination of 500 new and used French oak barrels.



SKU: 843990

Region Western Cape, Groenekloof

Classification Groenekloof

Vintage 2018

Grapes 100% Syrah

Soil Composition Decomposed granite and clay

Vineyard Training Bush vines

Density/Yield 60 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 14.0%

Residual Sugar 2.6 g/l

PH 3.45 g/l

TA 5.8 g/l

Free SO₂ 25 mg/l

Total SO₂ 60 mg/l

TASTING NOTES

The Syrah grapes from the Groenekloof vineyard were handpicked from low yielding bush vines. They produce a medium bodied wine with vibrant colours. The aroma is full of enticing dark fruit with contributing spicy undertones. There are lingering savoury notes in the long finish, accentuated by fine, elegant tannins.

PAIRING SUGGESTION

This wine pairs very well with braised pork belly and roasted chicken. With its earthy tones, it also stands up well to Indian inspired cuisine.