

**NEIL ELLIS JONKERSHOEK CABERNET  
SAUVIGNON**



**N**eil 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.

## VITICULTURE

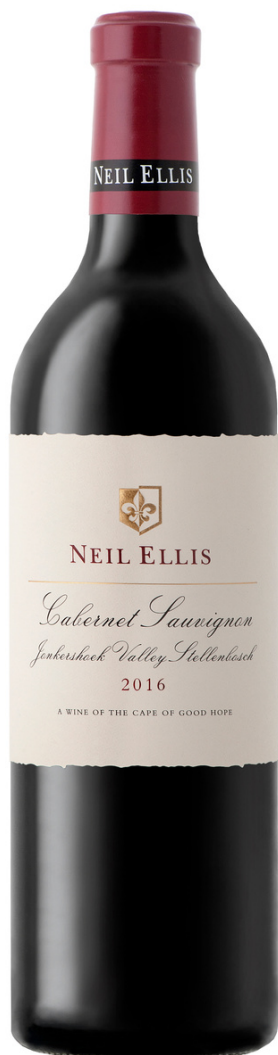
Established trellised vineyards planted on Southwest facing slopes on well-drained decomposed granite soils from the Bottelary hills and Jonkershoek valley. These vineyards have access to supplementary irrigation.



## 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 l new and used French oak barrels.

# NEIL ELLIS JONKERSHOEK CABERNET SAUVIGNON



SKU: 830593

Region	Western Cape/Jonkershoek
Classification	Wine of South Africa
Vintage	2018
Grapes	100% Cabernet Sauvignon
Soil Composition	Decomposed granite and Table Mountain sandstone
Vineyard Training	Trellised
Density/Yield	40 hl/ ha
Fermentation	Alcoholic fermentation in stainless steel, followed by malolactic fermentation in new French oak barrels.
Alcohol	14.5 %
Residual Sugar	2.0 g/l
PH	3.55 g/l
TA	5.8 g/l
Free SO2	32 mg/l
Total SO2:	75 mg/l

## TASTING NOTES

Complex aromas of black berries with undertones of cedar, typical for Jonkershoek. Fresh and lively flavours on the palate followed by firm, dense tannins. The wine will reach its potential with careful cellar aging and benefits from decanting if enjoyed at a young age.

## PAIRING SUGGESTION

Grilled ribeye, venison, flavourful cassoulet, osso bucco, and mature cheese.