

Comments of a Bon Vivant:

Fall vibes. Reflective conversations, pleasant meals with family and friends. Enjoy with rack of lamb, pork belly, and cassoulet

Neil Ellis Piekenierskloof Old Vines Grenache



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: *Fall*
Emotions/Occasions:
Nostalgia
Reflection

Neil Ellis Piekenierskloof Old Vines Grenache



SKU: 105146

Region	Olifants River
Classification	Piekenierskloof
Vintage	2020
Grapes	100% Old Vines Grenache
Soil Composition	Table Mountain Sandstone
Vineyard Training	Irrigated trellised vineyardss
Density/Yield	25 hl/ha
Fermentation	Stainless Steel, malolactic in French barrels, 14 months in French barrels
Alcohol	14 %
Residual Sugar	2.2 g/l
PH	3.56 g/l
TA	5.5 g/l
Free SO ²	22 mg/l
Total SO ²	78 mg/l

SALES FACTS:

- Member of South Africa's IPW program
- Member of Wine & Agricultural Industry Ethical Trade Association (WIETA)
- Part of South Africa's old vine program. The oldest vines are 60 years old

VITICULTURE

Sourced from dry-farmed, own-rooted bush vines planted in 1966, these old Grenache vineyards lie on the high-altitude plateau of Piekenierskloof (650–700 m) near the Cederberg Mountains. The vines are rooted in sandy loam soils derived from granite and shale, facing east–west to maximize sunlight balance in this arid, continental climate. With hot, dry days and sharply cold nights, the extreme diurnal shift and deep-rooted, low-yielding vines produce small, intensely flavored berries with bright acidity and striking minerality—true to Piekenierskloof's reputation as South Africa's “Grenache HQ.”