



“ The refreshing flavours & aromas of unspoiled nature. ”

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. “Our vision remains to make distinctive, refined wines that are expressive of their terrain and rank amongst South Africa’s finest. A pursuit of quality, nothing less.”

Still very much involved in the active operation of the winery, Stephanie and Neill Ellis are joined by their children Warren (Chief Enologist), Charl (Commercial Director), and Margot (Brand Management). The team at Neil Ellis Wines 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

Groenekloof consists of a series of hills running parallel to the ocean on the West Coast. This region is particularly well-suited for producing outstanding Sauvignon blanc. With fairly consistent weather, the grapes in the Groenekloof ward are ensured a long, ripening period for maximum aroma development. The deep, red, decomposed granite has a good water holding capacity, suitable for dryland cultivation.

Sustainable Practices (under the IPW guidelines)

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.





NEIL ELLIS — GROENEKLOOF SAUVIGNON BLANC



SKU:	830589
Region:	Western Cape/Groenekloof
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/Yeild:	40 hl/ ha
Fermentation:	Temperature controlled in stainless steel
Aging:	Three months on fine lees in stainless steel
Alcohol:	13.0%
Residual Sugar:	1.5 g/l
PH:	3.45 g/l
TA:	6.8 g/l
Free SO2:	35mg/l
Total SO2:	108mg/l

Tasting Note:

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.