

NEIL ELLIS SHORT LEFT CINSAULT



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.”

VITICULTURE

Bush vines grown on the rolling hills of Groenekloof farm near Darling yield the distinctive fruit used to make this Sauvignon Blanc. The terroir is marked by the cooling effects of the Benguela Current and the ever-present south-east wind. These conditions are perfect for slow, gentle ripening and create the ideal balance between fruit flavours and 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 l new and used French oak barrels.

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SKU: 878688

Region	Western Cape, DARLING
Classification	Wine of ORIGIN SOUTH AFRICA
Vintage	2021
Grapes	100% Cinsaut
Soil Composition	Decomposed granite and clay
Vineyard Training	20-year old bush vines
Density/Yield	50 hl/ ha
Fermentation	Fermentation in stainless steel, 14 months in 500 l barrels
Alcohol	14%
Residual Sugar	2.9 g/l
PH	3.3 g/l
TA	5.7 g/l
Free SO2	25 mg/l
Total SO2:	85 mg/l

TASTING NOTES

Fresh and fragrant with bright berry flavours and a savoury earthiness. Soft, powdery tannins and lingering spice add length and interest.

PAIRING SUGGESTION

This style of red wine lends itself to be paired with flavourful dishes such as seafood paella, Indian curry, Szechuan chicken, or a barbecued burger.