

## NEIL ELLIS STELLENBOSCH CABERNET SAUVIGNON



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.

### THE VINEYARD

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.



### SUSTAINABLE PRACTICES

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.

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SKU: 830591

Region	Western Cape/Stellenbosch
Classification	Wine of South Africa
Vintage	2019
Grapes	100% Cabernet Sauvignon
Vineyard	Selected south-west facing vineyards in Jonkershoek and Bottelary
Soil Composition	Decomposed granite
Vineyard Training	Trellised
Density/Yield	60 hl/ ha
Fermentation	Alcoholic fermentation in stainless steel, followed by malolactic fermentation in French oak barrels.
Aging	18 months on fine lees in barrique, 25% new oak
Alcohol	14.0%
Residual Sugar	1.0g/l
PH	3.6 g/l
TA	5.4 g/l
Free SO2	41 mg/l
Total SO2	110 mg/l

## TASTING NOTES

Complex aromas of black berries with undertones of cedar. Fresh 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 steak, roasted meats, venison, and mature cheese.