

Comments of a Bon Vivant:

Spring vibes. Ready for new beginnings, energizing. Great with fresh seafood, sushi, grilled fish, and summer salads.

Neil Ellis West Coast 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. 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: Spring
Emotions/Occasions:
Energetic
New Beginnings*

Neil Ellis West Coast Sauvignon Blanc



SKU: 876707

Region	Coastal Region
Classification	Groenekloof
Vintage	2024
Grapes	100% Sauvignon Blanc
Soil Composition	Decomposed granite and clay
Vineyard Training	20 year old bush vines
Density/Yield	50 hl/ ha
Fermentation	100% fermented in 500 litre oak casks. Maturation for 8 months in new and used 500 litre oak barrels.
Alcohol	13 %
Residual Sugar	2.0 g/l
PH	3.44 g/l
TA	6.5 g/l
Free SO ²	35 mg/l
Total SO ²	105 mg/l

SALES FACTS:

- *Member of South Africa's IPW program*
- *Member of Wine & Agricultural Industry Ethical Trade Association (WIETA)*
- *Combining European traditions with the diversity of South African terroirs*

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 effect of the Benguela Current and the ever-present south-east wind, while the moody morning mist leaves the most delicate imprint of salinity on the grapes.

These conditions are perfect for slow, gentle ripening and create the ideal balance between fruit flavours and freshness.