

Comments of a Bon Vivant:

Summer vibes, playful and lighthearted. A very versatile rosé wine that enjoys being paired with salads, charcuterie, sushi, and Indian dishes

Neil Ellis Wildflower Cinsault Rosé



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: *Summer*
Emotions/Occasions:
Playful
Friends

Neil Ellis Wildflower Cinsault Rosé



SKU: 876712

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|-----------------------|---|
| Region | Western Cape, Darling |
| Classification | Wines of South Africa |
| Vintage | 2024 |
| Grapes | 100% Cinsault |
| Soil Composition | Decomposed gravel and clay |
| Vineyard Training | 20 year old bush wines |
| Density/Yield | 50 hl/ ha |
| Fermentation | Fermentation in stainless steel, extended time on fine lees |
| Alcohol | 12% |
| Residual Sugar | 3.2 g/l |
| PH | 3.57 g/l |
| TA | 5.9 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

The source of the fruit is a single vineyard site from the Jonkershoek Valley, Stellenbosch. Established trellised vineyards planted on Southwest facing slopes on well-drained decomposed granite soils from the Jonkershoek valley. These vineyards have access to supplementary irrigation.