



Neil Ellis Jonkershoek Cabernet Sauvignon 2014

main variety Cabernet Sauvignon

vintage 2014

analysis alc: 14.0 | ph: 3.57 | rs: 2.5 | ta: 6.1

type Red

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fruity

wine of origin Jonkershoek Valley

body Medium

tasting notes

This is the signature Cabernet Sauvignon of Neil Ellis. It is a distinctive style with all the hallmarks of the Jonkershoek Valley and known for its distinctive balance of elegance and fruit power. Medium intense ruby red colour. Restraint aroma but deep, complex perfumes of blue and black small berry fruit. Cedary aromas and touches of mint, so typical of a Jonkershoek wine. The palate is smooth and plush followed by fine, but dense tannins. A ripe, soft tannin vintage with savoury expression.

blend information

100% Cabernet Sauvignon

in the vineyard

Well established trellised vineyards planted on a northwest facing slope on well-drained decomposed granite soils. These vineyards have access to supplementary irrigation.

Vintage Conditions

Cold and wet winter conditions and a relatively warm and dry summer resulted in good and even budding. Grapes were harvested at 25.7°B with a total acid of 7.0 g/l and a pH of 3.42.

in the cellar

Fermentation is initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs until dry. Further maceration is allowed before drawing off and light pressing. Malolactic fermentation completed in new new French oak barrels. This wine spent 18 months in 100% new French oak barrels.

Bottled in December 2015.