



NEIL ELLIS

STELLENBOSCH CABERNET SAUVIGNON 2020

SHOWING WHAT STELLENBOSCH AS A COLLECTIVE CAN DO WITH CABERNET SAUVIGNON, THIS AWARD-WINNING WINE CELEBRATES THE NOBLE VARIETY WITHIN A MULTI-VINEYARD BLEND. IT PAYS TRIBUTE TO THE CULTURE-RICH TOWN OF STELLENBOSCH FROM WHICH GROWS A REPUTATION OF INNOVATION, ORIGINALITY, RESOURCEFULNESS AND CREATIVITY, THE CORE PRINCIPLES OF WINEMAKING.

ORIGIN

Trellised vineyards planted in decomposed granite soils from the Bottelary Hills and Jonkershoek valley.

WINEMAKING

Grapes were harvested between 24.5 to 25.5°B with a total acid of 6.7-7.5 g/l and a pH of 3.4- 3.5.

Fermentation initiated in stainless steel tanks. The crushed grapes underwent a series of pump overs until dry. Further maceration was allowed before drawing off and light pressing. Malolactic fermentation was completed in French oak barrels.

This wine spent 18 months in 25% new French oak barrels and the balance is 2nd , 3rd and 4th fill.

WINEMAKER NOTES

Intense dark colour. The nose shows aromas of black berry, liquorice, cedar with under pinning notes of herbs. The palate is tight and fresh followed by fine tannins. This is a wine built to last and for early drinking would benefit with decanting.

FOOD PAIRING

Chargrilled ribeye on the bone.

WINE DETAILS

Cultivars:	85% Cabernet Sauvignon, 6% Petit Verdot, 6% Cabernet franc, 3% Malbec
Wine Analysis:	Alc 14.5%
	RS 1.4 g/L
	TA 6.2 g/L
	PH 3.53



A pursuit of quality, nothing less.