



NEIL ELLIS

NEIL ELLIS WHITEHALL CHARDONNAY 2017

Our philosophy is to craft Chardonnay of great purity, reflecting site and the season in which it was grown. Meticulous attention and care in the vineyard is most critical in allowing that expression.

Elgin is one of the Cape's coolest wine growing areas with favourable climatic, soil and topographic conditions.

Vintage conditions

Harvest commenced on the 3rd -6th of March 2017. Grapes were harvested at 22-22.7 °B with a total acid of 8g/l and a pH of 3.10

The Vineyards

These vineyards are positioned on south-facing slopes of which the soil is mainly white mineral sandstone and quartz on a clay sub-base. The vines are trellised and have access to supplementary irrigation.

Grape variety

100% Chardonnay

Winemaking

The grapes were whole bunch pressed on a Champagne Pressing cycle and using only the cuvee. 100% barrel fermented, using 25% new 228 litre fine-grained oak barrels and the rest in 2nd and 3rd fill oak barrels. 20% went through malolactic fermentation. The wine spent 9 months in French oak barrels. (228 lit)

Bottled in December 2017.

Alcohol: 13%

Residual Sugar: 3 g/l

Total Acid: 7.5 g/l

pH: 3.11

Tasting notes

Straw like colour with greenish hues. Attractive aromas of nectarine, hints of lemon zest and white flower notes. True to style the pallet is harmonious and textural and finishes with beautifully balanced acidity, long and flavoursome mid pallet with rich texture reflect conditions of the vintage.

