

Neil Ellis Stellenbosch Chardonnay 2010

Attractive green tints. Tight lemony/lime aromas with green apple and a touch of vanilla. Tightly focused palate with citrus fruit and an elegant long finish.

variety : Chardonnay | 100% Chardonnay

winery : Neil Ellis Wines

winemaker : Neil Ellis with Warren Ellis and Reginald Holder

wine of origin : Stellenbosch

analysis: alc : 13.5 % vol rs : 3.0 g/l pH : 3.35 ta : 6.0 g/l

type : White **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : Trellised vineyards with supplementary irrigation grown on mainly decomposed granite soils.

about the harvest: Harvest commenced on 4 February and carried through to 11 February. Grapes were harvested between 22.5 and 24.5°B with a total acid of 6.2 g/l and a pH of 3.44.

in the cellar : 33.3% fermented with spontaneous yeast in new 500 litre French oak barrels, 33.3% fermented in used 500. barrels and the remaining 33.3% was fermented in stainless steel tanks and left on the lees for 6 months. A small percentage of malolactic fermentation was allowed to complete. Time in oak, 6 months. Bottled in September 2010.

