

## Neil Ellis Stellenbosch Chardonnay 2011

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 :** Warren Ellis assisted by Neil Ellis

**wine of origin :** Stellenbosch

**analysis:** alc : 13.5 % vol    rs : 4.0 g/l    pH : 3.4    ta : 6.5 g/l

**type :** White    **style :** Dry    **wooded**

**pack :** Bottle    **size :** 0    **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.

