

## Neil Ellis Aenigma White 2012

Delicate floral notes, opening with juicy melon, white peach, green plum touches. Lush and lively fruit flavours, linger through the clean dry finish.

**variety** : Viognier | 65% Viognier, 35% Chenin Blanc  
**winery** : Neil Ellis Wines  
**winemaker** : Warren Ellis  
**wine of origin** :  
**analysis** : **alc** : 13.5 % vol   **rs** : 3.5 g/l   **pH** : 3.38   **ta** : 5.85 g/l  
**type** : White  
**pack** : Bottle   **size** : 0   **closure** : Screwcap

**about the harvest** : Harvest commenced on the 24th of February and was completed on the 15th of March with the Chenin Blanc. Yields of both varieties averaged 6.5 tons per ha. Grapes were handpicked between 22.0°B and 23.5°B with TA's of 7.5 g/? and pH of 3.3.

**in the cellar** : Tank fermented and left on lees for 4 months. Bottled in November 2012 under screw cap.

