

Neil Ellis Stellenbosch Chardonnay 2012

Pale straw colour with attractive green tints. Citrus notes and layers of fresh white peach supported by spicy oak. This medium-bodied Chardonnay shows melon and grapefruit elements with good texture and excellent mouthfeel whilst the subtle spicy oak supports subtlety. Subtle citrus-like acidity ensures a refreshing length on the finish.

variety : Chardonnay | 100% Chardonnay

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.3 ta : 5.6 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

in the vineyard : The Jonkershoek Valley and more specifically the south facing slopes are of the coolest sites in Stellenbosch. The vineyards are also influenced by southerly breezes during the summer month which has a beneficial effect.

Trellised vineyards grown on mainly decomposed granite soils.

about the harvest: Harvest commenced on 9th February and carried through to the 14th February. Grapes were harvested between 22.5 and 23.0°B with a total acid of 7.2 g/? and a pH of 3.3.

in the cellar : 33.3% fermented with spontaneous yeast in new 500? 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.

Bottled in November 2012

