

## Neil Ellis Elgin Chardonnay 2014

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Pale straw with vibrant green hues. Attractive nectarine and white peach notes dominate the nose. Yeast and fine oak add layers and character. The palate is flavoursome and creamy with notes of secondary barrel fermentation. Subtle use of oak provides structure and complexity of flavour.

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**variety :** Chardonnay | 100% Chardonnay

**winery :** Neil Ellis Wines

**winemaker :** Warren Ellis

**wine of origin :** Elgin

**analysis :** alc : 13.5 % vol    rs : 2.1 g/l    pH : 3.27    ta : 5.6 g/l

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

**pack :** Bottle    **size :** 750ml    **closure :** Screwcap

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### in the vineyard :

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

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.

### in the cellar :

This wine was fermented and matured on the lees for 6 months in French oak puncheons. Wild yeast fermentation and partial malolactic fermentation add complexity and mouth feel to this wine.

Bottled in October 2014.

