

Neil Ellis Whitehall Chardonnay 2016

Light golden green with very youthful lime and melon aromatics. Tightly structured palate with mouth watering acidity, balanced by subtle oak. Restrained mineral edge, with balanced richness, elegance and length.

variety : Chardonnay | 100% Chardonnay

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Elgin

analysis : alc : 12.5 % vol rs : 2.7 g/l pH : 3.18 ta : 6.2 g/l

type : White **wooded**

pack : Bottle **size** : 750ml **closure** : 0

Tim Atkins - 94 points (2017)

Platter's Wine Guide - 4½ stars (2017)

Decanter - 95 points (2016)

in the vineyard :

Our philosophy is to craft Chardonnay of great purity, reflecting site and the season in which it was grown. Meticulous attention and care in the vineyard is most critical in allowing that expression. 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.

about the harvest:

Harvest commenced on the 24th February 2016. Grapes were harvested at 22°B with a total acid of 7.8g/l and a pH of 3.10

in the cellar :

The grapes were whole bunch pressed on a Champagne Pressing cycle and using only the cuvee. 100% barrel Fermented, using 20% new 228 litre fine-grained oak barrels and the rest in 2nd and 3rd fill oak barrels. A small percentage of malolactic fermentation was allowed to complete. The wine spent 9 months in French balance oak barrels. (228 lit).

Bottled In November 2016.

