

Neil Ellis Whitehall Chardonnay 2018

Straw like colour with greenish hues. Attractive aromas of lemon zest, pear and white flower notes. Tightly structured palate with mouth watering acidity, balanced by subtle oak. Restrained mineral edge, with balanced richness, elegance and length.

Shellfish, Butternut Soup, Salmon, Asparagus

variety : Chardonnay | 100% Chardonnay

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Elgin

analysis : alc : 13.0 % vol rs : 3.0 g/l pH : 3.19 ta : 3.19 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity wooded

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

in the vineyard : Harvest commenced on the 3rd -6th of March 2017. Grapes were harvested at 22-22.7 °B with a total acid of 8g/l and a pH of 3.10 The Vineyards 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. Grape variety 100% Chardonnay

about the harvest:

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in the cellar : The grapes were whole bunch pressed on a Champagne Pressing cycle and using only the cuvee. 100% barrel fermented, using 30% new 228 litre fine-grained oak barrels and the rest in 2nd and 3rd fill oak barrels. 20% went through malolactic fermentation. The wine spent 9 months in French oak barrels. (228 lit)

Bottled in December 2018.

