



NEIL ELLIS

WHITEHALL CHARDONNAY

2018

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.

VINEYARDS

The Whitehall Chardonnay celebrates the legacy of site-selected vineyards. The grapes for this premium Chardonnay close to the Whitehall farm from where Neil produced the first certified wine from Elgin. Our philosophy is to craft Chardonnay of great purity, reflecting site and the season in which it grew.

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.

WINEMAKING

Harvest commenced on the 26th of February and carried through until 7 March 2018. Grapes were harvested at 22-22.8 °B with a total acid of 8g/l and a pH of 3.05. Yield: 8 tons/ha

The grapes were whole bunch pressed on a Champagne pressing cycle and using only the cuveé. 100% barrel fermented, using 35% 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 228L French oak barrels.

Bottled in January 2019.

GRAPES

100% CHARDONNAY

ANALYSIS

Alcohol: 13%

Residual Sugar: 3 g/l

Total Acid: 6.4 g/l

pH: 3.19

FOOD PAIRING

Salmon and asparagus, shellfish.

