



NEIL ELLIS

WHITEHALL CHARDONNAY

2019

THIS WINE HAS AN ATTRACTIVE GOLD COLOUR WITH A GREENISH TINGE. THE BOUQUET BRINGS TOGETHER AROMAS OF HONEYSUCKEL, WHITE FRUIT, MARZIPAN, HAZELNUT AND FLINTY MINERAL AROMAS. TIGHTLY STRUCTURED PALATE AND BOUQUET BLEND INTO A SUBTLE HARMONY. THIS WINE COMBINES GRACE WITH A WELL DEFINED CHARACTER AND A REMARKABLE CONCENTRATION.

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 18th of February and carried through until 18 March 2019. Grapes were harvested at 21.4-22.3 °B with a total acid of 8.5g/l and a pH of 3.10. Yield: 6.5-8tons/Ha

The grapes were whole bunch pressed on a Champagne pressing cycle and using only the cuvéé. 100% barrel fermented, using 33% 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 Desember 2019.

GRAPES

100% CHARDONNAY

ANALYSIS

Alcohol: 13.5%
Residual Sugar: 2.3g/l
Total Acid: 6.6 g/l
pH: 3.09

FOOD PAIRING

Salmon, smoked duck, shellfish

