



NEIL ELLIS
WHITEHALL CHARDONNAY
2022

THE WHITEHALL CHARDONNAY CELEBRATES THE LEGACY OF SITE-SELECTED VINEYARDS. THE VINEYARDS FOR THIS PREMIUM CHARDONNAY ARE CLOSE TO THE WHITEHALL FARM FROM WHERE NEIL PRODUCED THE FIRST CERTIFIED ELGIN SAUVIGNON BLANC. THE PHILOSOPHY IS TO CRAFT CHARDONNAY OF GREAT PURITY, REFLECTING SITE AND THE VINTAGE IN WHICH IT WAS GROWN.

ORIGIN

The grapes for this premium Chardonnay is close to the Whitehall farm from where Neil produced the first certified wine from Elgin. 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 in Elgin on Chardonnay started more than a week later than normal on the 3rd of March and carried through until 24 March 2022. Grapes were harvested at 21-22.5 °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 and a 100% barrel fermented, using 35% new 228 litre fine-grained oak barrels and the rest in 2nd and 3rd fill oak barrels. 25% went through malolactic fermentation. The wine spent 9 months in 228L French oak barrels.

Bottled in January 2023

WINEMAKER NOTES

This wine has an attractive bouquet and brings together aromas of citrus, acacia blossoms and flinty mineral aromatics. Tightly structured palate and bouquet blend into a subtle harmony. This wine combines grace with a well-defined character and a remarkable concentration and balance.

FOOD PAIRING

Salmon, smoked duck, shellfish.

WINE DETAILS

Cultivars:	100% Chardonnay
Wine Analysis:	Alc 13.0%
	RS 2.0 g/L
	TA 6.37 g/L
	PH 3.06



A pursuit of quality, nothing less.