



Neil Ellis Stellenbosch Chardonnay 2010

main variety Chardonnay

vintage 2010

analysis alc: 13.5 | ph: 3.35 | rs: 3.0 | ta: 6.0

type White

producer Neil Ellis Wines

winemaker Neil Ellis with Warren

wine of origin Stellenbosch

tasting notes

Attractive green tints. Tight lemony/lime aromas with green apple and a touch of vanilla. Tightly focused palate with citrus fruit and an elegant long finish.

blend information

100% Chardonnay

in the vineyard

Trellised vineyards with supplementary irrigation grown on mainly decomposed granite soils.

about the harvest

Harvest commenced on 4 February and carried through to 11 February. Grapes were harvested between 22.5 and 24.5°B with a total acid of 6.2 g/l and a pH of 3.44.

in the cellar

33.3% fermented with spontaneous yeast in new 500 litre French oak barrels, 33.3% fermented in used 500. barrels and the remaining 33.3% was fermented in stainless steel tanks and left on the lees for 6 months. A small percentage of malolactic fermentation was allowed to complete. Time in oak, 6 months. Bottled in September 2010.