



Neil Ellis Elgin Chardonnay 2016

main variety Chardonnay

vintage 2016

analysis alc: 13.5 | ph: 3.31 | rs: 2.3 | ta: 5.6

type White

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fruity

wine of origin Elgin

tasting notes

Youthful pale lemon straw colour. Bright nose of ripe apple, peach with biscuit notes. Wonderful concentration of stone fruits with citrus like acidity and good phenolic tension. Trademark elegance and restraint with an extra dimension of creaminess through the finish.

blend information

100% Chardonnay

in the vineyard

Elgin is one of the Cape's coolest wine growing areas with favourable climatic, soil and topographic conditions.

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.

about the harvest

Grapes were harvested between 21.1 and 22.4 °B with an acid between 7.5 and 8.0 g/l and a pH of between 3.18 and 3.22.

in the cellar

70% of the grapes were whole bunch pressed, and the component fermented naturally in French oak casks. 30% of the grapes were destemmed, crushed, pressed and inoculated to ferment and mature in French oak barrels. The two components was matured for 9 months, then blended together before bottling.

Bottled in November 2016.