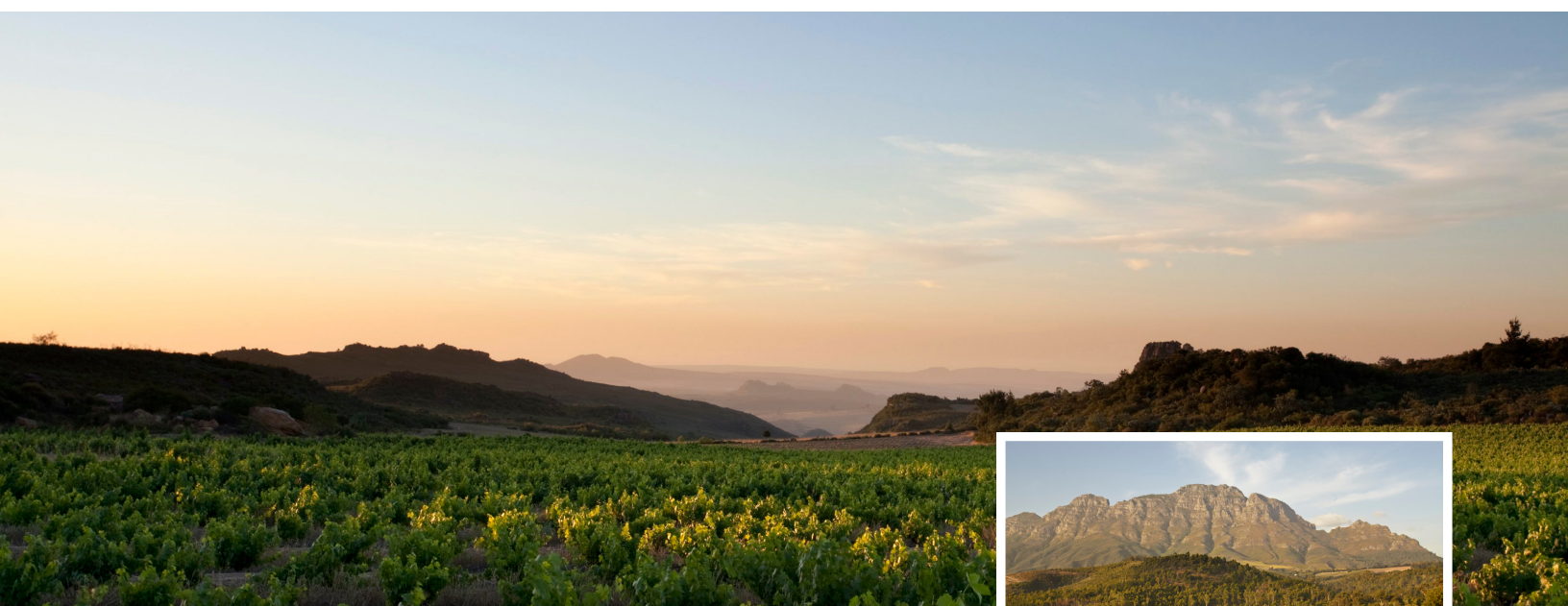


NEIL ELLIS WHITEHALL ELGIN CHARDONNAY



Neil Ellis is considered to be one of the most influential pioneers of the modern-day South African wine industry. His vision, the pursuit of quality, extended out of the cellar and into the vineyards where varieties would excel and best express a particular style of wine reflective of their environment. Today, the experience and knowledge of the past are applied to modern techniques and technologies for a new generation of winemaking. The team at Neil Ellis Wines, which includes Neil's daughter and two sons in leading roles, believes in responsible environmental practices. They are committed to respecting the soil, cutting water use, recycling and reducing energy use and greenhouse emissions. They are a member of the IPW, a voluntary environmental sustainability program, and comply to their regulations.



VITICULTURE

Bush vines grown on the rolling hills of Groenekloof farm near Darling yield the distinctive fruit used to make this Sauvignon Blanc. The terroir is marked by the cooling effects of the Benguela Current and the ever-present south-east wind. These conditions are perfect for slow, gentle ripening and create the ideal balance between fruit flavours and freshness.

VINIFICATION

In the cellar, Warren Ellis practices low intervention techniques. Fermentation takes place in stainless steel and depending on the style of wine, the wine either stays in stainless steel on its fine lees or is transferred to a combination of 500 l new and used French oak barrels.

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SKU: 830590

Region	Western Cape/Elgin
Classification	Wine of South Africa
Vintage	2022
Grapes	100% Chardonnay
Soil Composition	White mineral sandstone and quartz on a clay sub-base
Vineyard Training	Trellised
Density/Yield	40 hl/ ha
Fermentation	Temperature controlled in new to third passage barrique
Alcohol	13 %
Residual Sugar	3.0 g/l
PH	3.2 g/l
TA	6.4 g/l
Free SO2	49 mg/l
Total SO2:	124 mg/l

TASTING NOTES

Attractive aromas of lemon zest, pear, and white flowers. Tightly structured palate with a mouth-watering acidity, balanced by subtle oak undertones. A fine mineral edge with a balanced richness. Elegant and long finish.

PAIRING SUGGESTION

Grilled salmon, noble fish in cream sauce, grilled white meats and pork, roasted vegetables.