



NEIL ELLIS

## WHITEHALL CHARDONNAY 2021

THE WHITEHALL CHARDONNAY CELEBRATES THE LEGACY OF SITE-SELECTED VINEYARDS. OUR PHILOSOPHY IS TO CRAFT CHARDONNAY OF GREAT PURITY, REFLECTING SITE AND THE SEASON IN WHICH IT GREW.

### 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 commenced on the 26<sup>th</sup> of February and carried through until 18 March 2019. Grapes were harvested at 21-22 °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 30% 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 November 2021

### WINEMAKER NOTES

This wine has an attractive bouquet and brings together aromas of lime, with nectarine 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

### FOOD PAIRING

Salmon, smoked duck, shellfish

### WINE DETAILS

Cultivars:	100% Chardonnay
Wine Analysis:	Alc 13.0%
	RS 2.1 g/L
	TA 6.8 g/L
	PH 3.28



*A pursuit of quality, nothing less.*