

Comments of a Bon Vivant:

Summer vibes, with friends that enjoy an ultra premium Chardonnay that rivals top Burgundy wines. Enjoy with grilled salmon, noble fish in cream sauce, grilled white meats.

Neil Ellis Elgin Whitehall 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. In addition, they are a proud member of South Africa's WIETA and the Cape Winemaker's guild with its Protégé program, demonstrating the family's commitment to ethical work practices and the promotion of the industry's diversity program.



Vibe: *Summer*
Emotions/Occasions:
Excitement
Friends

Neil Ellis Elgin Whitehall Chardonnay



SKU: 830590

Region	Western Cape, Elgin
Classification	Wines of South Africa
Vintage	2024
Grapes	100% Chardonnay
Soil Composition	White mineral sandstone and quartz on a clay sub-base
Vineyard Training	Trellised
Density/Yield	40 hl/ ha
Fermentation	100% barrel fermented in used barrique. Malolactic fermentation of 25% of the wine in used barrique. Maturation for 9 months in French oak.
Alcohol	13%
Residual Sugar	3.0 g/l
PH	3.2 g/l
TA	6.4 g/l
Free SO ²	49 mg/l
Total SO ²	124 mg/l

SALES FACTS:

- Member of South Africa's IPW program
- Member of Wine & Agricultural Industry Ethical Trade Association (WIETA)
- Combining European traditions with the diversity of South African terroirs

VITICULTURE

The source of the fruit is a single vineyard site from the Jonkershoek Valley, Stellenbosch. Established trellised vineyards planted on Southwest facing slopes on well-drained decomposed granite soils from the Jonkershoek valley. These vineyards have access to supplementary irrigation.