



NEIL ELLIS

2012 Sincerely Chardonnay

The Vineyards

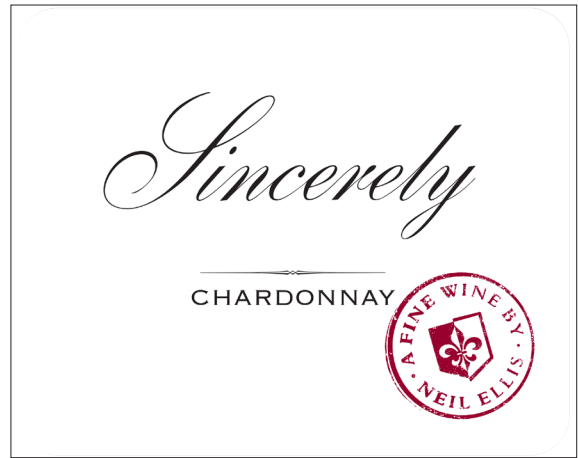
Sourced from a multi-blend vineyard in the Western Cape region. Soils mostly decomposed granite and shale.

The Grape Variety

100% Chardonnay

Winemaking

Harvest commenced on 30th of January and carried through to 25 February 2012.



The juice was handled reductively and left to settle for 3 days after which it was racked and inoculated to ferment at low temperatures. Left on the lees for 6 months before blending and bottling.

Bottled in July 2012.

Alcohol: 13.0%
Residual Sugar: 3.7 g/l
Total Acid: 5.9 g/l
pH: 3.39

Tasting notes

Attractive green tints. Tight lemon and lime aromas with green apple notes. A focused palate with citrus fruit and an elegant long finish.

