



NEIL ELLIS

AMICA

2017

INITIAL SCENTS OF WHITE FLORALS AND FRESH HERBS ARE SUPPORTED BY NOTES OF SWEET STONE FRUIT, HONEYSUCKLE, NECTARINE, LIME AND LEMONGRASS. A ROUND AND CREAMY MOUTH FEEL WHILE A FLINTY MINERALITY CONTRIBUTES TO A YOUTHFUL AND VIBRANT FINISH.

VINEYARDS

Amica, derived from the Latin Amicus, can be described as a gathering of friends.

The source of the fruit is a single vineyard site from the Jonkershoek Valley. The soil consists of decomposed granite and quartz.

Trellised vineyards.

WINEMAKING

Grapes were harvested at 21.8 – 22.4°B with a total acidity of 8.69 g/ℓ and pH of 3.18. Yield:

Winemaking rules were broken to create a sophisticated style of South African Sauvignon Blanc. Made through wild fermentation and oaking in old French oak, the grapes were whole bunch pressed using a Champagne pressing cycle to ensure only the finest quality juice being used. The fermentation occurred naturally in 500 ℓ puncheons of which 20% was new.

The wine spent 9 months in 500 ℓ French oak barrels.

Bottled in November 2017.

GRAPES

100% SAUVIGNON BLANC

ANALYSIS

Alcohol: 13%

Residual Sugar: 2.0 g/ℓ

Total Acid: 7.1 g/ℓ

pH: 3.21

FOOD PAIRING

Green thai curry and seared SASSI approved tuna.



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