



NEIL ELLIS

NEIL ELLIS AMICA 2017

This limited release wine demonstrates the distinctiveness of specific vineyard sites and represent our finest quality. Strongly influenced by the interaction of soil, topography and climate, this Sauvignon Blanc is lively, complex and reflective of its origin.

Vintage conditions

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

The vineyards

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

Grape variety

100% Sauvignon Blanc

Winemaking

The grapes were whole bunch pressed using a Champagne pressing cycle to ensure only the finest quality juice being used. The fermentation was occurred naturally in 500 litre puncheons of which 20% was new. The wine spent 9 months in barrel. (500lit)

Bottled in November 2017

Alcohol: 13.00%

Residual Sugar: 2.0 g/l

Total Acid: 7.1 g/l

pH: 3.21

Tasting notes

Winemaking rules were broken to create a sophisticated style of South African Sauvignon Blanc. Made through wild fermentation and oaking in old French oak. Initial scents of white florals and fresh herbs, are supported by those of sweet stone fruits and honeysuckle, and completed by a flinty minerality. Juicy with mouth watering notes of nectarine, lime and lemongrass. A round and creamy mouth feel complimented by gentle minerality whilst the nervy acidity contributes to a youthful and vibrant finish. The 2017 Amica is a complex and textured expression of Sauvignon Blanc.

