



## Neil Ellis Amica 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.23 | rs: 3.0 | ta: 5.70

type White

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fragrant

wine of Stellenbosch

### tasting notes

Winemaking rules were broken to create a sophisticated style of South African Sauvignon Blanc. Made through wild fermentation and oak aging 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 mouthfeel complimented by gentle minerality whilst the nervy acidity contributes to a youthful and vibrant finish. The 2016 Amica is a complex and textured expression of Sauvignon Blanc.

### blend information

100% Sauvignon Blanc

### in the vineyard

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

### about the harvest

Grapes were harvested at 21.8 – 22.6°B with a total acidity of 8.1 g/l and pH of 3.0.

### in the cellar

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 2016