



NEIL ELLIS
AMICA
2019

THIS LIMITED RELEASE WINE DEMONSTRATES THE DISTINCTIVENESS OF SPECIFIC VINEYARD SITES AND REPRESENT OUR FINEST QUALITY.

ORIGIN

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

WINEMAKING

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 January 2020.

WINEMAKER NOTES

Scents of fruit blossoms supported by notes of honeysuckle, white nectarine and melon. The mouth feel is fresh with flinty minerality while contributing to a vibrant lengthy finish.

FOOD PAIRING

Green thai curry and seared SASSI approved tuna

WINE DETAILS

Cultivars:	100% Sauvignon Blanc
Wine Analysis:	Alc 13.0%
	RS 2.0 g/L
	TA 7.1 g/L
	PH 3.21



A pursuit of quality, nothing less.