



NEIL ELLIS

AMICA

2021

AMICA, DERIVED FROM THE LATIN AMICUS, CAN BE DESCRIBED AS A GATHERING OF FRIENDS. IT TELLS THE STORY OF FRIENDS SHARING GOOD FOOD AROUND A TABLE.

THIS IS A BARREL-FERMENTED SAUVIGNON BLANC, INFLUENCED BY WILD FERMENTATION AND MATURATION IN FRENCH OAK. THE RESULT IS A COMPLEX, TEXTURED EXPRESSION OF THE VARIETY.

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. 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 8 months in 500 ℓ French oak barrels.

Bottled in November 2021.

WINEMAKER NOTES

Scents of fruit blossoms supported by notes of honeysuckle, pear and lemon rind. The mouth feel is fresh, textured with flinty minerality while contributing to a vibrant and lengthy finish.

FOOD PAIRING

Green Thai curry and seared SASSI approved tuna

WINE DETAILS

Cultivars:	100% Sauvignon Blanc
Wine Analysis:	Alc 13.0%
	RS 1.4 g/L
	TA 6.7 g/L
	PH 3.11



A pursuit of quality, nothing less.