



NEIL ELLIS

AMICA

2022

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.

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.%
	RS 1.9 g/L
	TA 6.0 g/L
	PH 3.06



A pursuit of quality, nothing less.