



Neil Ellis Amica 2017

main variety Sauvignon Blanc

vintage 2017

analysis alc: 13.00 | ph: 3.21 | rs: 2.0 | ta: 7.1

type White

producer Neil Ellis Wines

style Dry

winemaker Warren Ellis

taste Fragrant

wine of Stellenbosch

tasting notes

Amica, derived from the Latin Amicus, can be described as a gathering of friends. It represents a complex and textured expression of Sauvignon Blanc. Made through wild fermentation and oak aging, initial scents of white florals and fresh herbs, are supported by those of sweet stone fruits and honeysuckle. A round and creamy mouth feel complemented by gentle minerality contributes to a youthful and vibrant finish.

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 - 22.4°B with a total acidity of 8.69 g/l and pH of 3.18

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. (500l)