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Neil Ellis Amica 2013

Pale straw colour with vibrant green hues. A fusion of jasmine and herbs with lemon and citrus notes. The palate is creamy yet finishes with a balanced citrus twist. Subtle oaking and fermentation with native yeast bring an appealing savouriness to this wine.

variety : Sauvignon Blanc | 67% Sauvignon Blanc, 33% Semillon
winery : Neil Ellis Wines
winemaker : Warren Ellis
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 1.7 g/l **pH :** 3.6 **ta :** 6.0 g/l
type : White **style :** Dry **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : These limited release wines demonstrate the distinctiveness of specific vineyard sites and represent our finest quality. Strongly influenced by the interaction of soil, topography and climate, this Sauvignon Blanc is lively, complex and reflective of its origin.

Vintage conditions
We regard the 2013 vintage as an exceptional vintage. The preceding winter of 2012 was wet and cold, followed by a relatively dry but cool summer in 2013. Harvest commenced on 14 February 2013. Grapes were harvested at 23ºB with a total acidity of 7.1 g/l and pH of 3.3.

The vineyards
The dominant source of fruit for the Amica 2013 was a single vineyard site originating in the Jonkershoek Valley supported by an exquisite parcel of Semillon grapes from the Groenekloof ward. This being a deliberate strategy to enhance complexity and structure.

in the cellar : Grapes were whole bunch pressed. Cold settling for up to 2 days, this vintage introduces 80% spontaneous or natural yeast fermentation in 500 litre French oak barrels. This wine spent 8 months in barrel.

Bottled in November 2013.