

## Neil Ellis Amica 2014

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 | 100% Sauvignon Blanc

winery : Neil Ellis Wines

winemaker : Warren Ellis

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol    rs : 2.16 g/l    pH : 3.08    ta : 6.36 g/l

type : White    style : Dry    taste : Fragrant    wooded

pack : Bottle    size : 750ml    closure : Cork

2016 Wine Spectator - 91 points

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### in the vineyard :

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The dominant source of fruit is a single vineyard site from the Jonkershoek Valley. The soil is mostly decomposed granite and quartz.

### about the harvest:

The harvest commenced one to two weeks later than normal due to late, cold winter conditions and a cooler spring. Harvest commenced on 12 February. Grapes were harvested at 23°B with a total acidity of 7.1 g/l and pH of 3.3.

### 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 2014.



## Neil Ellis Wines

Stellenbosch

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**NEIL ELLIS**