

Neil Ellis Amica 2015

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 oakage 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 : 2.5 g/l pH : 3.18 ta : 6.30 g/l
type : White style : Dry taste : Fragrant wooded
pack : Bottle size : 750ml closure : Cork

2016 Wine Spectator - 91 points
Tim Atkin's 2016 South Africa Special Report - 94 points
2017 Platter's Wine Guide - 4½ stars

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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

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