

NITÍDA

CABERNET SAUVIGNON 2013

Tasting Notes

“Shiver me timbers!” Here’s a wine with an inky soul. Elegant grab of deep raspberry and blackberry envelop a nutty heart with the musk of old spice islands. A hearty super blue sirloin with gorgonzola will temper a slide towards “ three sheets to the wind”.

Winemakers Comments

Great wine is made in the vineyard’, this being ever-true in the case of Cabernet Sauvignon. Durbanville’s cool, maritime climate is suited for the production of elegantly styled Cabernet Sauvignon characterised by concentrated fruit flavours and soft, plush tannins.

As Cabernet Sauvignon is related to Sauvignon Blanc and may display the herbaceous flavours for which Sauvignon Blanc is renown, we meticulously remove the leaves around the bunch zone so as to ensure optimal sunlight penetration and colour development. The Cape’s many winds serve to regulate out yields keeping them lower than usual and ensuring optimal fruit concentration. Regular sampling ensures that harvesting takes place at full phenolic ripeness (analytically and sensorially ripe), where after hand-harvesting the grapes are de-stemmed and individual berries sorted. Fermentation takes place in open-top fermenters with punch-downs every four hours ensuring optimal colour, tannin and flavour extraction. Post-fermentation maceration further may last for up to three weeks, enhancing colour and tannin structure. The wine is then matured in 100% French oak (30% new oak) for twelve months followed by light filtration prior bottling. This wine will develop further complexity with careful cellaring.



TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 2.3g/L
Total Acidity: 5.8g/L
pH: 3.61

VITICULTURAL DETAILS

Cultivar: 100% Cabernet Sauvignon
Vintage: 2013
GPS Co-Ordinates: 33°50'9"S, 18°35'31"E
Soil Type: Hutton

