

NITÍDA

CALLIGRAPHY 2011

Tasting Notes

Velvety cocoa, cherry gateau with creamy, smooth sensation. Sunday slow roasted lamb or gemsbok will accentuate basil and origanum freshness. An extraordinary partnership of impressive complexity and accessibility.

Winemakers Comments

'Die "Groot Meneer". Lots of blending and thought goes into this wine. The work starts in 2010 when we open up the canopies of all the Bordeaux cultivars to allow more sunlight into the bunch zone, so giving us better fruit and colour development. We 'green harvest' these low yielding vineyards to ensure that all the grapes ripen at the same time. Merlot is harvested first, followed closely by the Cabernet Franc and later Cabernet Sauvignon and Petit Verdot. All grapes were hand picked and sorted at a slow tempo of 1 ton per hour. Unwanted berries and stems are removed, ensuring only the best berries enter the fermentation vessel. We cold soak for about 3 days before inoculation for more aeration during fermentation and we use a combination of pump overs and punch downs. Further maceration then for 10 to 14 days on the skins improves extraction and softens tannins. Malolactic fermentation takes place in stainless steel tanks before it is racked to barrels where it will be allowed to evolve for 12 months. The 4 cultivars are aged separately until a month before bottling when an exhaustive blending process begins.



TECHNICAL DATA

Alcohol: 14.5%
Residual Sugar: 2.0g/L
Total Acidity: 5.5g/L
pH: 3.71

VITICULTURAL DETAILS

Cultivar: 55% Merlot, 27% Cabernet Franc,
10% Cabernet Sauvignon, 8% Petit Verdot
Vintage: 2012 :
GPS Co-Ordinates: 33°50'9" S, 18°35'31" E
Soil Type: Glenrosa

