

NITÍDA

CALLIGRAPHY 2012

Tasting Notes

Irresistible curves in all the right places. Extravagant berry caramel and maraschino cherries integrate with harmonising “worked leather” and cigar box. Celebrate this wine on its own or add a thick cut rib-eye with wild mushroom risotto and brown marrow jus.

Winemakers Comments

Great wine is made in the vineyard', this being ever-true in the case of Bordeaux varietals such as Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Meticulous leaf removal around the bunch zone allowed for improved sunlight penetration, thus ensuring optimal ripening and colour and flavour development. The Cape's many winds served to further reduce our yields ensuring optimal fruit concentration. Regular leaf removal around the bunch zone and meticulous sampling ensures that harvesting takes place at full phenolic ripeness (analytically and sensorially ripe). After selective hand-harvesting, the grapes are de-stemmed and individual berries are sorted across a vibrating table ensuring only the best grapes make their way to fermentation tanks. 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.



TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 2.5g/L
Total Acidity: 5.9g/L
pH: 3.63

VITICULTURAL DETAILS

Cultivar: 53% Merlot, 29% Cabernet Franc, 14% Cabernet Sauvignon, 4% Petit Verdot
Vintage: 2012 :
GPS Co-Ordinates: 33°50'9"S, 18°35'31"E
Soil Type: Glenrosa

