



NITIDA

HANDMADE IS AN ATTITUDE

CALLIGRAPHY 2014

Tasting Notes

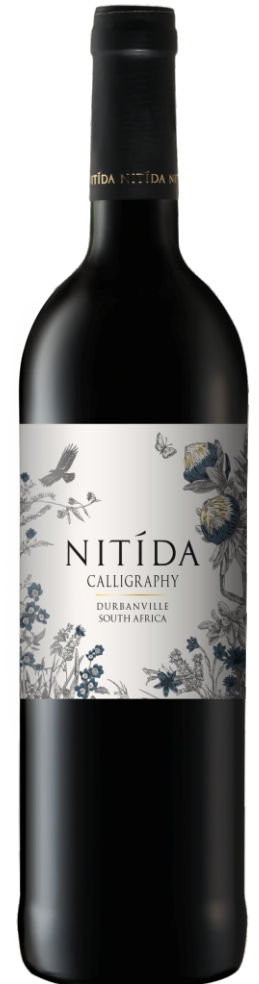
A rare combination of elegance with personality which will flourish into maturity! Blackberry, mulberry and red cherry feast captivates while firm dustings of Jarrah wood and dark cacao hint of the future. Will be brilliantly hosted by kudu carpaccio and pot roast guinea fowl pie.

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.

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. The wine is then matured in 100% French oak (38% new oak) for twelve months followed by light filtration prior bottling.



TECHNICAL DATA

Alcohol: 14%
Residual Sugar: 1.6g/L
Total Acidity: 5.78g/L
pH: 3.55

VITICULTURAL DETAILS

Cultivar: 52% Merlot, 24% Cabernet Sauvignon, 18% Cabernet Franc, 6% Petit Verdot
Vintage: 2014
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Glenrosa