

# NITÍDA

## MATRIARCH CAP CLASSIQUE 2013

### Tasting Notes

Essential for toasting a friendship with fine mousse fare. Be prepared to share shortbread and litchi all dressed up in crunchy white nectarine freshness. Complex fruit will keep you interested as you celebrate from aperitif to lemon curd desert

### Winemakers Comments

The 2013 Matriarch in White marks our fourth vintage of white bubbly and our ever-growing love of Methode Cap Classique. The Matriarch is made in the classic French Methode Champenoise style of 50% Chardonnay and 50% Pinot Noir. The Chardonnay is sourced from Durbanville and contributes elegance and finesse while the Pinot Noir is sourced from a cool coastal region and adds richness to the overall blend. After selective hand harvesting, the grapes are gently whole bunch pressed yielding juice rich in natural acidity and subtle fruit flavours. Thereafter, the juice is lightly clarified and co-fermented in stainless tanks so as to preserve these delicate fruit flavours. The secondary fermentation in bottle allows for the development of the mousse (bubbles) where after the wine is then matured sur lie for a further 9 months. The wine displays classic Champagne flavours of brioche, white peach and apple.



### TECHNICAL DATA

Alcohol: 12.5%  
Residual Sugar: 9.1g/L  
Total Acidity: 6.9g/L  
pH: 3.30

### VITICULTURAL DETAILS

Cultivar: 50% Chardonnay, 20% Pinot Noir  
Vintage: 2013  
GPS Co-Ordinates: 33°50'9" S, 18°35'31" E  
Soil Type: Hutton

