



NITIDA

HANDMADE IS AN ATTITUDE

PINOT NOIR 2014

Tasting Notes

Silky smooth tannins underpin reminders of magic memories. Immediate juicy strawberry hints of raiding the garden patch, restrained plums remind of hours under the courtyard Natal plum, add a family stroll through a dense wet forest and finish with mom's inimitable wild mushroom Beef Wellington.

Winemakers Comments

Of all wine grape cultivars, Pinot Noir is considered to be the heartbreak grape, but when handled with the utmost care produces some of the world's finest wines. Its tendency to produce tight, compact bunches with thin skins makes it susceptible to viticultural hazards such as rot, while its thin shoots increase its susceptibility to wind damage. Meticulous care in the vineyards ensures that we harvest only healthy, optimally ripe bunches, where after careful sorting ensures only the finest berries make their way into our cuvée.

Fermentation takes place in stainless tanks at 24 - 26°C over 7 days with pump overs every 6 hours ensuring gentle extraction of colour and flavour compounds. Thereafter, malolactic fermentation takes place in seasoned oak barrels after which the cuvée is raked and further matured for 10 months in third and fourth barrels so as to truly express our unique terroir.

To further enhance flavour complexity we make use of two distinct clones, namely PN115, a Burgundian clone imparting a lighter colour hue and subtle fruit and earthy flavours, and PN667, this producing a darker hued, well-structured wine with elegant fruit flavours.



TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 3.4g/L
Total Acidity: 5.6g/L
pH: 3.69

VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir
Vintage: 2014
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Bloemendal