

# NITÍDA

## RIESLING 2015

### Tasting Notes

Tumbling impressions keep you intrigued: frangipani scent, peeling Clementine's, just baked brioche, highveld thunderstorm, hot sun on a rock face minerality, fresh clingstone peaches, smooth silky litchi, leaves you wanting a babotie roti wrap or lunchtime springbok toastie.

### Winemakers Comments

Riesling's aromatic subtlety, racy acidity and gracious aging potential, makes this a stand-out varietal that truly reflect the terroir in which the vines are grown.

After a short, cold winter and an early, warm spring the 2015 harvest arrived very early that resulted in smaller, more concentrated berries with a bit higher than usual sugar content. The dry warm summer also inhibited the onset of *Botrytis cinerea* (Noble rot), which resulted in a more tropical fruit flavour profile. The Riesling was harvested early morning on the 9th of March at a sugar content of 25.4°B and pressed as whole bunches as soon as possible to retain the highly aromatic flavour compounds. Only the free run juice was used and fermented at 12-14°C. Once a harmonious balance between residual sugar and acid had been reached, fermentation was stopped. The resulting wine was left on the lees for four months to enhance the richness and mouthfeel of the wine.



### TECHNICAL DATA

Alcohol: 13.5%  
Residual Sugar: 8.5g/L  
Total Acidity: 5.7g/L  
pH: 3.31

### VITICULTURAL DETAILS

Cultivar: 100% Riesling  
Vintage: 2015  
GPS Co-Ordinates: 33°50'9"S, 18°35'31"E  
Soil Type: Hutton

