



NITIDA

HANDMADE IS AN ATTITUDE

The Tinkery 2017

Tasting Notes:

Effortless harmony. Fresh jasmine introduces a silky synthesis of fruit and spice-tangerines, peach, apricot and subtle cumin, soft cinnamon and fennel in delighted symmetry. Another Danie masterpiece. Worth visiting frequently between mouthfuls of tapas.

Winemaker's Comments:

This is our experimental label. To “tinker” for us means to use invention and experimentation to achieve innovation. The Tinkery will be where we have fun, and most likely colour outside the lines, stretch our creative muscles and make a little magic. We will have a wine called The Tinkery every year, but no two Tinkers will be alike.

For the 2017 Tinkery we decided on having a go at making a truly South African version of the Northern Rhone cultivar Viognier. The grapes comes from a vineyard with northerly facing slopes from the cooler Durbanville area. The grapes were whole bunch pressed and settled overnight. Fermentation and maturation took place in old 300L french oak barrels for 8 months. The wine received a light filtration prior to bottling.



TECHNICAL DATA

Alcohol: 14.55%
Residual Sugar: 3.1 g/L
Total Acidity: 6.4 g/L
pH: 3.36
Total extract: 25.2g/L

VITICULTURAL DETAILS

Cultivar: 100% Viognier
Vintage: 2017
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Glenrosa