

NITÍDA

THE WILD CHILD 2014

Tasting Notes

“Pg18 SNL” wood and elegance become unexpected bedfellows. A mature relationship of creamy mineral fullness with granny smith, snap pea and gun flint freshness. A fine addition to oysters and satin sheets. Nitida cannot be held responsible for any dependencies

Winemakers Comments

Durbanville Sauvignon Blanc is characterised by complex thiol (granadilla, guava flavours) and pyrazine (grassy, herbaceous, vegetative flavours) flavour compounds. Durbanville is also considered to be home to some of South Africa’s best Sauvignon Blanc sites. The strong south westerly winds during November serve to naturally thin our crops ensuring greater flavour concentration and fruit expression. Intermittent rainfall helps limit water stress and ensure optimal ripening. Our grapes are sourced from various sites across Durbanville so as to best express the uniqueness of Durbanville’s terroir.

In the ever pursuit of perfection and optimal terroir expression we handled the grapes and juice from specially selected parcels in all manner of form, where all the components were barrel fermented using wild yeasts, and of this 45% was fermented in new French oak adding richness and texture. We also made use of whole bunch pressing where the unclarified juice was then fermented in seasoned oak barrels.

The wine was then matured for a further 6 months in barrel, followed by a light fining and filtration.

The wine will reward careful cellaring over the next 5 – 8 years.



TECHNICAL DATA

Alcohol: 13.0%
Residual Sugar: 3.3g/L
Total Acidity: 6.9g/L
pH: 3.41

VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc
Vintage: 2014
GPS Co-Ordinates: 33°50'9"S, 18°35'31"E
Soil Type: Glenrosa

