

NITÍDA

THE WILD CHILD 2015

Tasting Notes

“Avante Garde”, precocious and somewhat playful. almost tamed wild yeasts render vacillating orange fruits surprising spontaneous greengage. naughty by nature, steely nettles and fynbos poke endless fun at mature creaminess.

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 due to the high clay content of our soils. 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.

The grapes for The Wild Child all come from different sights at Nitida that were picked at different ripeness levels to best express the terroir that is Nitida Sauvignon blanc. Grapes were handpicked early in the morning to retain the crisp fruit flavours. They go straight into the press and only the free run juice is used. The juice is settled until clear. The different components are cold fermented (12 - 14°C) in French oak barrels and stainless steel and then left on the lees for four months to enhance the typical varietal characters. The final wine consist of 63% barrels fermented (10% 1st fill barrels) and 32% tank fermented Sauvignon blanc, with a touch of Semillon to give roundness on the palate.



TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 2.8g/L
Total Acidity: 6.1g/L
pH: 3.52

VITICULTURAL DETAILS

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

