



NITIDA

HANDMADE IS AN ATTITUDE

THE WILD CHILD 2016

Tasting Notes

A crème de la crème of enchantment. Sensual wild ferment style tempts with old fashioned peaches and Bosc brown pears. Heady depths of satin smooth oak bewitchingly brush Turkish apricot and sweet limes. Could transport your family roast pork leg and apple sauce into an unchartered realm.

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 different components are cold fermented (12 - 14° C) in French oak barrels and stainless steel tanks and then left on the lees for four months to enhance the typical varietal characters. The final wine consist of 63% barrel fermented (19% 1st fill barrels) and 37% tank fermented Sauvignon blanc.



TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 2.5g/L
Total Acidity: 5.8g/L
pH: 3.50
Total extract: 22.4g/L

VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc
Vintage: 2016
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Glenrosa