

NITÍDA

HANDMADE IS AN ATTITUDE

PINOT NOIR 2020

TASTING NOTES

On introduction an impression of red fruit and herbs. With better acquaintance oak, cherries and Liquorice wrapped up in a thought of caramel. Elegant & voluptuous. Share the experience with Cassia-style pork dumplings.

WINEMAKERS COMMENTS

Of all wine grape cultivars, Pinot Noir is considered to be the heartbreak grape, but when handled with the utmost care produces some of the world's finest wines.

Its tendency to produce tight, compact bunches with thin skins makes it susceptible to viticultural hazards such as rot, while its thin shoots increase its susceptibility to wind damage. Meticulous care in the vineyards ensures that we harvest only healthy, optimally ripe bunches, where after careful sorting ensures only the finest berries make their way into our cuvée.

Fermentation takes place in stainless tanks at 24 - 26°C over 7 days with pump overs every 6 hours ensuring gentle extraction of colour and flavour compounds. Thereafter, malolactic fermentation takes place in seasoned oak barrels after which the cuvée is racked and further matured for 10 months in third and fourth barrels so as to truly express our unique terroir.

VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir

Vintage: 2020

Annual Production: 4000 bottles

TECHNICAL DATA

Alcohol: 14.6%

Residual Sugar: 2.2 g/L

Total Acidity: 5.3 g/L

pH: 3.44



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE