

GOLDEN ORB 2020

Single Vineyard Sauvignon Blanc

TASTING NOTES

Bottle-aged Sauvignon Blanc at its best.

The Golden Orb shows off its voluptuous, full palate with pineapple, litchi & white peaches, and light touches of herbs and citrus.

A phenomenal food wine, perfectly paired with pork fillet on a bed of

creamy mushroom risotto.

WINEMAKERS COMMENTS

Golden Orb is a true expression of the remarkable Nitida terroir. The grapes were harvested by hand from a single vineyard high on the hill from the only block that can "see" the Atlantic Ocean, benefitting most from its cooling breezes. The variety of soils found on this hill, along with multiple pickings, result in incredibly complex flavours.

The grapes were also handpicked early in the morning to further retain their crisp fruit flavours. They go directly into the press, and only the free-run juice is used. It is then cold fermented in stainless steel tanks and left on the lees for 9 months.

For the 2020 vintage, we decided to have a bit of a different approach and manipulated the fermentation process to be similar to the New Zealand style of making Sauvignon Blanc. The wine is further aged for another 12 months in bottle prior to release. Not only the viticultural practices but also the vinification is aimed to make a style of wine that is more complete and full-flavoured.

TECHNICAL DATA VITICULTURAL DETAILS

Alcohol: 14.43%

Cultivar: Sauvignon Blanc

Residual Sugar: 4.2g/L

Vintage: 2020

Total Acidity: 5.64h/L

Annual Production: 1680 bottles

pH: 3.41







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