

NITÍDA

HANDMADE IS AN ATTITUDE

GRANDE MATRIARCH 2018

100% Pinot Noir (MCC)

TASTING NOTES

Creamy fine mousse embraced by a wondrous mouthful of delectable red fruit, green apple, ruby grapefruit and zesty naartjie. Open a bottle and pair with fresh baked butter croissants filled with smoked salmon & cream cheese..

WINEMAKERS COMMENTS

The Grande Matriarch is our first attempt at making a 100% Pinot Noir, serious style Method Cap Classique. The grapes were sourced in Durbanville, hand-picked at low sugar levels of 18.5 - 19°B and whole bunch pressed.

The extracted juice is low in phenols, high in natural acidity and has a delicate blush colour. The juices are fermented with a strong yeast strain to form the base wine and once the base wine is stabilised the wine is bottled for the second fermentation under a crown cap.

The wine is then left on the lees for 39 months before disgorgement. The dosage used (filling up the bottles before corking) was also Pinot Noir, which makes this a truly 100% Pinot.

VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir

Vintage: 2018

Annual Production: 2600 bottles

TECHNICAL DATA

Alcohol: 11.5%

Residual Sugar: 13.1g/L

Total Acidity: 6.0 g/L

pH: 3.35



+27 21 976 1467



info@nitida.co.za



www.nitida.co.za



NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE