

NITÍDA

HANDMADE IS AN ATTITUDE

MERLOT 2020

TASTING NOTES

An indulgent affair as caramel & sticky toffee rendezvous with rich dark fruit and raspberries. Celebrate this wine on its own or pair with roast duck and a cherry reduction.

WINEMAKERS COMMENTS

Great wine is made in the vineyard and this is even more true if the grape is grown on the right soils in the right area. For the red cultivars, Merlot is probably the most suitable for our terroir at Nitida.

The canopy of the Merlot is completely opened right after flowering to let in as much sunlight into the canopy as possible. Closer to harvest time the grapes are tasted on a daily basis to decide when the optimal harvest date will be.

The grapes are hand selected in the vineyard to make sure only the best quality grapes make their way to the cellar. Fermentation takes place in open fermenters with punch downs every 4 hours ensuring optimal colour, tannin and flavour extraction. Post - fermentation maceration on the skins take place for up to 6 weeks after fermentation.

The wine is then matured in 100% French oak (20% new oak) for 13 months followed by a light filtration prior to bottling.

TECHNICAL DATA

Alcohol: 14.5%
Residual Sugar: 2.3g/L
Total Acidity: 5.7g/L
pH: 3.61

VITICULTURAL DETAILS

Cultivar: 100% Merlot
Vintage: 2020
Annual Production: 5000 bottles



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE