

NITÍDA

CALLIGRAPHY 2013

Tasting Notes

Nirvana lingers in this impeccable balance of fruit and soft cinnamon spice. A spectrum of berries transcends delicate plum, while thyme and coriander crumble to fresh compost earth. Happy in solitude but enriches a charcuterie or seared tuna and watercress salad.

Winemakers Comments

Great wine is made in the vineyard', this being ever-true in the case of Bordeaux varietals such as Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Meticulous leaf removal around the bunch zone allowed for improved sunlight penetration, thus ensuring optimal ripening and colour and flavour development. The Cape's many winds served to further reduce our yields ensuring optimal fruit concentration. Regular leaf removal around the bunch zone and meticulous sampling ensures that harvesting takes place at full phenolic ripeness (analytically and sensorially ripe). After selective hand-harvesting, the grapes are de-stemmed and individual berries are sorted across a vibrating table ensuring only the best grapes make their way to fermentation tanks. Fermentation takes place in open-top fermenters with punch-downs every four hours ensuring optimal colour, tannin and flavour extraction. Post-fermentation maceration further may last for up to three weeks, enhancing colour and tannin structure. The wine is then matured in 100% French oak (30% new oak) for twelve months followed by light filtration prior bottling.



TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 2.5g/L
Total Acidity: 5.9g/L
pH: 3.63

VITICULTURAL DETAILS

Cultivar: 58% Merlot, 21% Cabernet Franc,
17% Cabernet Sauvignon, 4% Petit Verdot
Vintage: 2012 :
GPS Co-Ordinates: 33°50'9"S, 18°35'31"E
Soil Type: Glenrosa

