

NITÍDA

HANDMADE IS AN ATTITUDE

CALLIGRAPHY 2019

44% MERLOT : 32% CABERNET SAUVIGNON

15% MALBEC : 6% PETIT VERDOT : 3% CABERNET FRANC

TASTING NOTES

A harmonious composition, melodies of luscious red fruit, rich dark chocolate and warm sticky toffee pudding.

This warm wine comes to life when paired with Seared Beef Brisket in Bourguignon sauce and the crackling of a cozy fire in the distance.

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, Malbec 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.

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. The wine is then matured in 100% French oak (43% new oak) for fourteen months followed by light filtration prior bottling.

VITICULTURAL DETAILS

Cultivar: 44% Merlot,
32% Cabernet Sauvignon
15% Malbec, 6% Petit Verdot,
3% Cabernet Franc
Vintage: 2019
Annual Production: 9786 bottles

TECHNICAL DATA

Alcohol: 14,34%
Residual Sugar: 2.4g/L
Total Acidity: 5.7g/L
pH: 3.57



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE