

NITÍDA

HANDMADE IS AN ATTITUDE

SEMILLON 2022

CULTIVAR:	SEMILLON
VINTAGE:	2022
ALCOHOL:	12.73%
RESIDUAL SUGAR:	5G/L
TOTAL ACIDITY:	6G/L
PH:	3.52
ANUAL PRODUCTION:	3 300 BOTTLES

Delectable dried fig and apricot, effortlessly intertwine with honey and the zest of fresh-cut lemons & oranges. Just the slightest touch of oak gives this wine the perfect finish. Best paired with excellent company and Duck à l'Orange.



2021

94 WINEMAG.CO.ZA 2022

Everything to do with South African fine wine.

2020

4 ★ 2022



GOLD 2021



WINE MAKERS NOTES

After a short, cold winter and an early, warm spring the 2022 harvest arrived three weeks earlier than normal.

The annual south westerly winds during November and December played a crucial role in managing our yields, keeping the bunches healthy and promoting concentration of flavours.

The Semillon grapes were left on the vine as long as possible to achieve full ripeness that gives the wine the distinctive flavour. As with Sauvignon blanc, a reductive approach is taken, using dry ice to limit the juice and wine's exposure to oxygen ensuring the retention of the volatile flavour compounds.

After settling, 70% of the juice was fermented in 80% new French oak barrels. The wine was fermented cold in order to achieve the longest possible fermentation and loss of flavours. After fermentation the wine was left on the lees for six months with regular battonage that resulted in a full and rich wine.



+27 21 976 1467



info@nitida.co.za



www.nitida.co.za



NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE