



WILD CHILD 2017

TASTING NOTES

Delightfully flirtatious partners impressive personality. Creamy nectarine smoothness hugs riotous strawberries and raspberry with quirky gooseberries teasing gentle lime. Discipline is restored with a nutty finale. Will take your turkey, avo, sweet onion and black bean nacho dish into another playing field.

WINEMAKERS COMMENTS

Durbanville Sauvignon blanc is characterised by complex thiol (granadilla, guava flavours) and pyrazine (grassy, herbaceous, vegetative flavours) flavour compounds.

Durbanville is also considered to be home to some of South Africa's best Sauvignon blanc sites due to the high clay content of our soils. The strong south westerly winds during November serve to naturally thin our crops ensuring greater flavour concentration and fruit expression. Intermittent rainfall helps limit water stress and ensure optimal ripening.

The grapes for The Wild Child all come from different sights at Nitida that were picked at different ripeness levels to best express the terroir that is Nitida Sauvignon blanc. Grapes were handpicked early in the morning to retain the crisp fruit flavours. They go straight into the press and only the free run juice is used. No commercial yeast is inoculated and only natural yeast from the vineyard was used for fermentation. The different components are cold fermented (12 - 14°C) in French oak barrels and stainless steel tanks, then left on the lees for 4 months to enhance the typical varietal characters. The final wine consist of 63% barrel fermented (19% 1st fill barrels) and 37% tank fermented Sauvignon blanc.

VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc
Vintage: 2017
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.15%
Residual Sugar: 2.3g/L
Total Acidity: 6.5g/L
pH: 3.44
Extract: 23.1g/L

