



## WILD CHILD 2019

### TASTING NOTES

True to its name – The Wild Child plays with a fun montage of white peach and dehydrated strawberry flavours, ending with blackcurrant lingering on the finish. Floral aromas entice your senses. Each sip awakens a hint of toasted tobacco leaves, making it the perfect pairing to a Thai Green Curry or Moroccan spiced risotto.

### WINEMAKER, DANIEL KEULDER'S 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. Skin contact is done overnight (+\ - 8 hours) 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 73% barrel fermented (10% 1st fill in small French oak barrels) and 27% tank fermented Sauvignon blanc. 8,8% Semillon is added to give a bit more weight on the palate.

### VITICULTURAL DETAILS

Cultivar: 91,2% Sauvignon Blanc  
Vintage: 2019  
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E  
Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 14.44%  
Residual Sugar: 2.2g/L  
Total Acidity: 5.9g/L  
pH: 3.4  
Extract: 22.8g/L  
Annual Production: 2 600 btl's

