



WILD CHILD 2020

TASTING NOTES

Somewhat playful with hints of lemongrass, cinnamon bark & white peaches.

From the first whiff to the last sip, this wine will enchant any occasion.

A swanky showstopper with chicken fricassee.

WINEMAKER, ETIENNE LOUW 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: 2020

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.64%

Residual Sugar: 3.8 g/l

Total Acidity: 5.8 g/l

pH: 3.44

Extract: 23.6

Annual Production: 2 600 btl's



NITIDA CELLARS, TYGERBERGVALLEY ROAD, DURBANVILLE

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