

NITIDA

HANDMADE IS AN ATTITUDE

WILD CHILD 2021

CULTIVAR:	SAUVIGNON BLANC
VINTAGE:	2021
ALCOHOL:	13.00%
RESIDUAL SUGAR:	6.6G/L
TOTAL ACIDITY:	5.9G/L
PH:	3.47
PRODUCTION:	2 934 BOTTLES



TASTING NOTES

Each sip truly an exciting experience.

Berries, peaches & citrus fuse with guava, granadilla and tropical fruit to bring this wild barrel fermented wine to life.

End a lovely summers day with crispy pork belly drizzled with pancetta mustard sauce and a glass of our Wild Child.

WINEMAKER'S NOTES

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. 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 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

2021

90 **Winewizard** 2022 5 ★ VALUE

90 **WINEMAG.CO.ZA** 2022

Everything to do with South African fine wine.

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www.nitida.co.za

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