

NITÍDA

RIESLING 2014

Tasting Notes

Everything good about tea with Granny baked apple pie with cinnamon, choc cheesecake, Seville marmalade on toast, vanilla and yummy biltong all set in comforting lavender, musk and potpourri.

Winemakers Comments

Riesling is arguably the greatest white grape cultivar by virtue of the wine's ability to age as well as reflect the terroir in which the vines are grown. Following the success of the 2013 Riesling we eagerly awaited the fruit of 2014. After a long, cold, wet winter of 2013 the Riesling initially displayed strong growth resulting in much time being spent meticulously tending the vineyards. Cool, maritime conditions allow for slow ripening and optimal flavour concentration. Regular early morning and late afternoon mists during summer enabled the partial onset of Noble Rot thus concentrating sugars and adding richness to the wine. The grapes were harvested on the 20th of March at 22.5° Balling. Riesling is vinified reductively so as to retain the highly aromatic flavour compounds and optimal expression of terroir. The grapes were harvested at 22.5° Belling and after crushing the must was left in contact with the skins for 24 hours so as to promote optimal flavour extraction. The must was tank fermented at 16°C and once a harmonious balance between residual sugar and acid had been reached, fermentation was halted. Lees contact for 2 months prior bottling enhances the richness of this wine.



TECHNICAL DATA

Alcohol: 13.0%
Residual Sugar: 7.6g/L
Total Acidity: 5.9g/L
pH: 3.31

VITICULTURAL DETAILS

Cultivar: 100% Riesling
Vintage: 2014
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

