



*Bernhard's wines show a fine marriage between the old and new world style.*

*He combines a mostly traditional, hands-on approach with the huge fruit-character and lovely soft tannins found in the Durbanville grapes.*

*At a time when everyone is adding massive wood to create showy, bold wines, we can rely on our fruit for size and develop the complexity around it.*

*This means our wines can be elegant without being insipid, bold without being aggressive, high quality without being over-wooded.*

## RIESLING 2008

### TASTING NOTES

lovely rose-petal and sweetpea florals, impressions of patisserie, seville oranges and marmalade with slick, clean finish

### WINEMAKER'S COMMENTS

A new venture for us, (we hope to emulate the Mossel rieslings with some additional Durbanville flair). After whole bunch pressing and copious amounts of CO2 to prevent oxidation, we are really chuffed with what's in the bottle, lovely rose petal with strong lime and steely backbone, lots of potential to become really exceptional. The grapes for this vintage were bought in from Darling but we are currently (Aug 08) planting our own "real" riesling (ie Weisser not Cape) - these grapes will come into production in 2011.

### TECHNICAL INFORMATION

YIELD:

WOOD:

ALCOHOL: 13.23

SUGAR: 2.9

ACID: 6.9

PH: 3.4

### PEDIGREE

New to Nitida range this year - not yet assessed