

NITÍDA

HANDMADE IS AN ATTITUDE

THE MATRIARCH 2020

60% Pinot Noir & 40% Chardonnay

TASTING NOTES

A delightful glass of flirtatious bubbles mingle with kumquats, zesty naartjie and crisp green apple to create a delicious mouthful of flavours. Perfectly hosted by Lemon Crayfish Thermador

WINEMAKERS COMMENTS

The Matriarch 2020 marks our 10th vintage of white bubbly and our enduring love of Method Cap Classique. The Matriarch is made in the classic Method Champenoise style - 60% Chardonnay and 40% Pinot Noir. The Chardonnay, sourced in Durbanville, contributes elegance and finesse.

The Pinot Noir, also sourced from the Durbanville area, lends a broader flavour spectrum to the blend. After selective hand harvesting, the grapes are gently whole bunch pressed yielding juice rich in natural acidity and subtle fruit flavours. Thereafter, the juice is lightly clarified and co-fermented in stainless steel tanks to preserve these delicate fruit flavours.

The secondary fermentation in the bottle generates the development of our fine mousse (bubbles). A further 12 months of maturation "sur lie" generates a generous mouth and brioche flavours.

VITICULTURAL DETAILS

Cultivar: 60% Pinot Noir &
40% Chardonnay
Vintage: 2020
Annual Production: 9200 bottles

TECHNICAL DATA

Alcohol: 12.5%
Residual Sugar: 8.1 g/L
Total Acidity: 7.35 g/L
pH: 3.33



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE