



# NITIDA

## PINOT NOIR 2019

### TASTING NOTES

A wine that evokes fond memories of time spent with family and friends. Glazed cherries and mulberries intertwine with juicy strawberries and plums to create a glorious mouthful of flavours. Pair with Porcini mushroom carpaccio with truffle oil & parmesan shavings to make the perfect moment.

### WINEMAKER, ETIENNE LOUW'S COMMENTS

Of all wine grape cultivars, Pinot Noir is considered to be the heartbreak grape, but when handled with the utmost care produces some of the world's finest wines. Its tendency to produce tight, compact bunches with thin skins makes it susceptible to viticultural hazards such as rot, while its thin shoots increase its susceptibility to wind damage. Meticulous care in the vineyards ensures that we harvest only healthy, optimally ripe bunches, where after careful sorting ensures only the finest berries make their way into our cuvée.

Fermentation takes place in stainless tanks at 24 - 26°C over 7 days with pump overs every 6 hours ensuring gentle extraction of colour and flavour compounds. Thereafter, malolactic fermentation takes place in seasoned oak barrels after which the cuvée is racked and further matured for 10 months in third and fourth barrels so as to truly express our unique terroir.

To further enhance flavour complexity we make use of two distinct clones, namely PN115, a Burgundian clone imparting a lighter colour hue and subtle fruit and earthy flavours, and PN667, this producing a darker hue, well-structured wine with elegant fruit flavours.

### VITICULTURAL DETAILS

Cultivar: 100% Pinot Noir  
Vintage: 2019  
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E  
Soil Type: Bloemendal

### TECHNICAL DATA

Alcohol: 14.61%  
Residual Sugar: 3.8 g/l  
Total Acidity: 5.8 g/l  
pH: 3.65  
Total extract: 29 g/l





