



NITIDA

HANDMADE IS AN ATTITUDE

SAUVIGNON BLANC 2015

Tasting Notes

Immediate awesome taut elegance, tempts you into a personality full of spritely lemon grass and fresh apples. On better acquaintance, you will meet its mellow green fig and white peach around a heart of pure minerality. A friendship wine, pure genius with your pork belly special.

Winemakers Comments

The 2015 vintage was probably one of the most intense vintages in recent years with very dry summer ripening conditions, resulting in the Sauvignon blanc grapes arriving a good 2 weeks early at the cellar.

A bit more than half the grapes were sourced from our own vineyards, with the balance coming from the neighbouring farms to bring a bit more complexity to this example of Durbanville's terroir.

The grapes were harvested in 25 different pickings over a span of 4 weeks to give us a variety of building blocks to create a complex Sauvignon blanc that shows the greener, traditional Durbanville terroir, as well as the riper flavours that was typical of the 2015 harvest.



VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc
Vintage: 2015
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.19%
Residual Sugar: 3.9g/L
Total Acidity: 5.7g/L
pH: 3.51