



NITIDA

HANDMADE IS AN ATTITUDE

SAUVIGNON BLANC 2016

Tasting Notes

Classy. Classic. Elegant.

Heaps of cut grass with crispy green peppers and fresh orange blossom. Balancing this tautness into brilliance, is a fabulous fruity core, featuring apricots, litchis, granadilla and limes. Where romance and friendship come together in a wine. Share on the beach over cucumber wrapped sushi rolls.

Winemakers Comments

After the 2015/2016 ripening seasons being one of the driest on record, we probably experienced one of our earliest harvests to date.

The Sauvignon blanc grapes showed very early phenolic ripeness in relation to sugar accumulation in the grapes. This resulted in very fruity Sauvignon blancs with lower than normal alcohol levels.

Around 60% of the grapes for this wine is sourced from the Nitida farm itself, with the balance coming from neighbouring farms to bring more complexity to this example of Durbanville terroir expression.

The grapes were harvested in 27 different pickings over a span of 6 weeks. This gave us a variety of building blocks to create a complex Sauvignon blanc that reflects the riper tropical fruit flavours that were typical of the 2016 harvest, with green undertones coming from the traditional Durbanville terroir.



VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc
Vintage: 2016
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 13.5%
Residual Sugar: 4.2g/L
Total Acidity: 6.0g/L
pH: 3.5
Extract: 24.2g/L