



## SAUVIGNON BLANC 2018

### TASTING NOTES

A flavour kaleidoscope of rosy strawberry & raspberry parfait with vibrant nasturtium & naartjie skin. A "wallop" of herbaceous coriander, rocket & nettles is the perfect foil for creamy dessert peach & nutty almond. Tasted with wild mushroom risotto, and awakens a desire for ostrich and pecorino to impress.

### WINEMAKERS COMMENTS

After four of the driest seasons on record, our Sauvignon blanc vines experienced phenolic ripeness earlier than expected. This kept us on our toes to make sure that we spent a lot of time in the vineyards tasting grapes rather looking at chemical analysis to get the picking dates correct. This resulted in concentrated fruity components with lower than normal alcohol levels.

Around 85% of the grapes for this wine is sourced from Nitida farm itself, with the balance coming from the neighbouring farms to bring more complexity to this example of Durbanville terroir.

The grapes were harvested in 25 different pickings over a time span of 6 weeks. This gives us a variety of building blocks to create a complex Sauvignon blanc that reflects the riper tropical fruit flavours of the 2018 harvest, with green undertones that is traditional from the Durbanville terroir.

### VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc  
Vintage: 2017  
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E  
Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 13.69%  
Residual Sugar: 1.5g/L  
Total Acidity: 5.9g/L  
pH: 3.40  
Extract: 20.06g/L

