

NITÍDA

HANDMADE IS AN ATTITUDE

RIESLING 2022

CULTIVAR:	RIESLING
VINTAGE:	2022
ALCOHOL:	14%
RESIDUAL SUGAR:	9.3G/L
TOTAL ACIDITY:	6.5G/L
PH:	3.28
ANUAL PRODUCTION:	6 200 BOTTLES

Memories of a Sunday morning stroll through the farmers market.

Roasted chestnuts and a medley of dried fruit fill your senses

and are perfectly balanced by a touch of minerality.

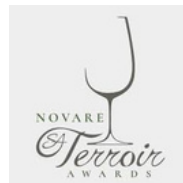
Delectable with a pork belly topped with berry compote..



4 ★ 2022



NATIONAL
WINNER
2021



91 2021 **Tim Atkin^{MSW}**

WINE MAKERS NOTES

Riesling's aromatic subtlety, racy acidity and gracious aging potential, makes this a stand-out varietal that truly reflects the Nitida terroir.

We harvested the Riesling in March. The juice were left on the skins for 6 hours before a gentle pressing to extract as much of the flavour compounds without losing any of the freshness.

The wine was left on the lees for 4 months before racking it off the lees and a light filtration before bottling.



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE