



RIESLING 2018

TASTING NOTES

Distinctly classy, but full of attitude. Our Riesling 2018 is flavour packed with restrained orange blossom, lovely star jasmine as well as surprising spicy clove and nutmeg. The fruity elements of Turkish apricot and spanspek could coax you into ordering lentil curry or making Bernhard's famous all-day roast pork belly with sweet potato mash.

WINEMAKER, DANIEL KEULDER'S COMMENTS

Riesling's aromatic subtlety, racy acidity and gracious aging potential, makes this a stand-out varietal that truly reflects the Nitida terroir. After experiencing three of the driest winters back to back followed by a cool dry 2018 summer and the vineyards responded with smaller, more concentrated berries. With careful canopy management we managed to keep a natural fresh acidity in the grapes.

We harvested the Riesling on the 26th of March at a near perfect analysis of 24,4 Balling, 3.13 pH and total acidity of 8.2 g/L. 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 fermented for two months at 12°C and stopped naturally at a residual sugar of 10 g/L. The wine was left on the lees for 4 months before racking it off the lees and a light filtration before bottling.

VITICULTURAL DETAILS

Cultivar: 100% Riesling
Vintage: 2018
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 13.94
Residual Sugar: 10 g/L
Acidity: 6.2
pH: 3.25
Extract: 29.8
Annual Production: 8 000 btls

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