



RIESLING 2019

TASTING NOTES

A classic in a bottle – Early, ripe pickings of our Riesling capture the last remaining days of Summer and create a mosaic of perfectly balanced stone fruit, minerals and perfumed rose water. Clusters of jasmine dance around granadilla cordial at your candle lit dinner, an ideal partner for a spicy Indian Butter Chicken Curry for two.

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: 13.5
Residual Sugar: 10 g/L
Acidity: 6.2
pH: 3.25
Extract: 29.8
Annual Production: 8 000 btls

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