

NITIDA

HANDMADE IS AN ATTITUDE

SAUVIGNON BLANC 2023

CULTIVAR:	SAUVIGNON BLANC
VINTAGE:	2023
ALCOHOL:	13.53%
RESIDUAL SUGAR:	4.2G/L
TOTAL ACID:	6.4G/L
PH:	3.42
PRODUCTION:	37 500 BOTTLES

TASTING NOTES

Walking through a tropical fruit forest on a summer's day, a wave of zesty lemon, guava and fresh green figs ripples through your senses, while grapefruit leaves a sprinkling of tang on your tongue. Like holding hands, the lingering flavours of dried apples and freshly crushed lavender leaves, are closely entwined.

This versatile wine pairs perfectly with a variety of dishes, our personal favourite being Greek-style squid marinated in lemon, garlic and olive oil, served alongside a crisp green salad and warm pita bread for dipping in the sauces. Whether enjoyed in solitary or with good friends, this wine is sure to over deliver.



WINEMAKER'S NOTES

2023 was a deeply challenging year, even for a rock 'n' roller like Etienne. With our country's power supply challenges and it being a very early season, yields were down. In this very fast and furious vintage, we started picking around 3 weeks earlier than last year, seemingly working against the clock.

Around 80% of the grapes for this wine are from the Nitida vineyards, with the balance coming from neighbouring farms. The grapes were harvested in 23 different pickings, with each block being fermented separately. The different picking times add to the different flavours: from green, herbaceous and fresh, through to fruit-driven fermentation flavours.

Etienne used 3 different yeast strains, the bulk being Vin7. He is very mindful to avoid searing acidities in Sauvignon blanc, preferring to showcase the quality of fruit-forward Durbanville Sauvignon blanc.

2023

90 **Tim Atkin**^{MW} 2023

2022

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SILVER OUTSTANDING **VERITAS**^{MW} 2022
experience excellence

