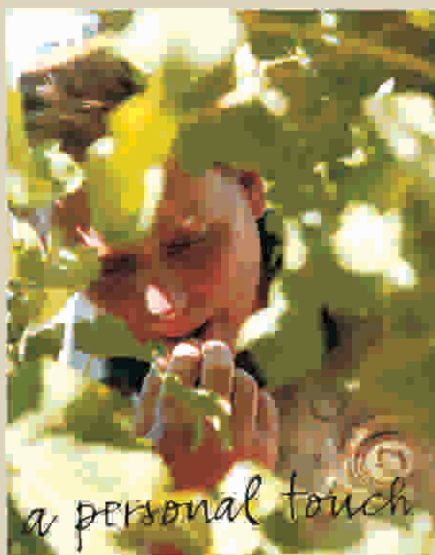


Sauvignon Blanc 2007

95% sauvignon blanc 5% semillon

Bernhard's wines depict a fine marriage between the old and new world. This comes from his traditional hands-on approach combined with the huge fruit-character and lovely soft tannins found in his Durbanville grapes. At a time when everyone seems to be adding massive wood to produce showy, bold wines, we can rely on our fruit for size and develop the complexity around it. This means our wines can be elegant without being insipid, bold without being aggressive, high quality without being over-wooded. Quite simply, delicious to drink.



contact
Bernhard Veller or Jacus Morais
telephone +27 21 976-1467
facsimile +27 21 976-5631
www.nitida.co.za
nitida@mweb.co.za
P.O. Box 1423, Durbanville, 7551
South Africa

Tasting Notes

a wine of great presence showing full fruit, herbaceous and earth character. Litchis, gooseberries, pears and winter melon held together with taut rounded acids

Winemaker Comments

With an early start to the 2007 harvest, we had already part picked our sauvignon blanc when the unexpected heavy rains fell in the 2nd week in Feb. We delayed further harvest for 2 weeks until the flavours had returned to the grapes. This meant that the grapes were then picked at a balling higher than previous years which gives a fuller mouthfeel with a slightly higher alcohol. Although the style is also more tropical (which is the current fashion), the very favourable growing season has meant that, even at this riper level, we were also able to preserve some of the steely, capsicum, pyrazine aspect for which nitida is so well known

Technical Information

YIELD: av. 8-12 t/ha
WOOD: none
ALCOHOL: 13,55%
SUGAR: 3,8 g/l
ACID: 6,5 g/l
Ph: 3.38

Pedigree

1995 Veritas double gold medal; 1996 Veritas silver medal; 1997 Michelangelo International - silver medal, Veritas silver medal; SAA Long-haul listing; 1998 Veritas silver medal; 1999 Veritas gold medal, Bartho Eksteen International shootout 6th, Wine magazine - top 7 wines; 2000 SAA 1st class listing, Veritas silver medal; 2001 SAA listing; International wine challenge - bronze, best in Wine mag. cultivar tasting (only 4 star wine), Winning wine Bartho Eksteen International; 2002 Veritas double gold, Club 500 cultivar winner, International Wine Challenge - silver; 2003 SAA 1st class listing, Fairbairn silver, Veritas gold; 2004 Bartho Eksteen - joint 3rd, Veritas silver ('4) (gold '5), Platter 4½ stars; 2005 Michelangelo gold; 2007 Michelangelo silver, Top 10 wine Bartho Eksteen International Sauvignon Blanc Celebration, Wine Magazine Top 10, Veritas gold