

Nitida cellars is the smallest wine producer in the beautiful Durbanville "Kloof". Just 6000 cases of wine are handcrafted every year by owner / winemaker Bernhard Veller. His close attention to detail, together with the wonderful grapes from this prime, cool area, has made Nitida, (now 7 vintages old), one of the most consistently acclaimed small cellars in South Africa.



The impressive award list includes:  
Sauvignon blanc '01 winner Bartho Eksteen International shootout, SA Wine magazine 4 stars, Michelangelo silver medal, listed SAA, '00 SAA first class listing, Michelangelo silver medal, SA Wine magazine best 15, '99 veritas gold, '95 veritas double gold, '97 National Young Wine Show gold medal, 2nd highest scoring Sauvignon blanc at Michelangelo awards, '98 listed SAA;  
Chardonnay '98 veritas double gold;  
Semillon '01 Veritas gold;  
Calligraphy '00 Michelangelo silver medal; '99 veritas gold, SA Wine magazine 4½ stars, '98 veritas gold, '97 veritas gold; Shiraz '97 Michelangelo silver medal, Wynboer and SA Wine magazine 4 stars, Cabernet sauvignon '97 Wine of the Month Club category winner and SA Wine magazine 4 stars

# NITIDA 2001 SEMILLON

## ANALYSIS

SUGAR: 2,1 G/L  
 ACID: 6,4 G/L  
 PH: 3,27  
 ALCOHOL: 14,25%

## TECHNICAL

CULTIVAR: 100%  
 SOIL TYPE: HUTTON,CLOVELLY  
 ROOT STOCK:  
 VINE AGE: 4 YRS  
 PLANT DENSITY:3000 /HA  
 TRELLISING: 3 WIRE PEROLD  
 PRUNING: SHORT BEARER, CORDON  
 YIELD: AV 10 TONNES /HA  
 WOOD: FRENCH, 65% IST FILL

## PEDIGREE

2001 Veritas gold medal (only semillon to win a gold)  
 Wine magazine 3 ½ stars



## TASTING NOTES

Memories of an "orchard in blossom" or "the highveld after a rainstorm". A "creamy, sweetish" start in the mouth broadens into lovely, "long citrus" with "lemon", "peaches and pineapple". There's a "basket full of herbs" and "spicy" rather than vanilla wood. A full bodied wine which "stays lively" and crisp with a firm "tx.uk" at the finish. Begs for smoked crocodile.

## WINEMAKER COMMENTS

Our first attempt at making a semillon. All the grapes are off Nitida vineyards so the wine is made from only the exclusive GD1 clone, which bears beautiful fruit flavours and is set to re-invent this cultivar in SA. Made reductively as for sauvignon blanc, but with 65% of wine on new wood for 2 months under controlled cool temperatures of below 14 degrees C. 15% Sauvignon blanc for crispness and acid to liven the palate.

"I want my customers to be able to taste the care and love in a glass of Nitida wine, handcrafted to be full of outspoken fruit with wood to complement not overawe."

**Bernhard Veller**

*owner/winemaker Nitida Cellars*

*"In Durbanville, I get some of the best grapes in the country, so, I should be making top quality wines."*

Our name "Nitida" combines a bit of history with our hopes for the future. In the past, protea nitida grew as part of the natural renosterveld on the farm. Now, and in the future, we hope our wines live up to the name's latin roots "nitidus" meaning bright, shiny, healthy, refined, cultured.



If you are in the Durbanville area, you are welcome to visit us on the farm. We are open Mon to Fri 09h30 - 17h00 & Sat 9h30 - 13h00.  
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