

# 2005 semillon

The 2004 wine is a complex blend of ripe fruit made very interesting by suggestions of yellow peppers, fresh dustiness, and a pleasing floral tone. Ripe pear, white peaches and dried apricots are upfront with the anticipated characteristics of lanolin and honey combining beautifully with citrus marmalade on the nose and palate. Held together by firm acids, this wine will age beautifully as the honey flavours deepen to a suggestion of fig preserve. Drink summer or winter with your favourite foods, it will refresh rich creamy dishes and give complexity to the simplest salad.

In this, our 5th semillon harvest, we followed a picking strategy similar to the sauvignon blanc, harvesting for optimal flavour and ripeness. 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.

The 2005 is made reductively under controlled cool temperatures below 14 degrees C.....5% sauvignon blanc for crispness and acid to liven the palate. We have gone back to a single blend of 50:50 tank:wooded (50% new, 50% 2nd fill French 3 mths).

Already the wine is showing magnificent integration and rich full flavours. Possibly even more accessible than last year.

The growing popularity of this wine and our reputation as a semillon producer has resulted in us once again making a limited release semillon for Woolworths.

## PEDIGREE

- 2001 Veritas gold medal  
(only semillon to win a gold)  
Wine magazine 4 stars, top in cultivar  
Fairbairn silver
- 2002 Veritas silver medal  
Platters 4 stars
- 2003 SA Young Wine Show gold  
SAA 1st class listing  
4 ½ stars Platters
- 2004 Veritas silver (no golds awarded)  
Woolworths limited release selection  
Michelangelo silver; Veritas silver
- 2005 Michelangelo silver

## TECHNICAL

CULTIVAR:	95% semillon, 5% sauvignon
SOIL TYPE:	hutton, clovelly
ROOT STOCK:	R110
VINE AGE:	7yrs
DENSITY:	2400/ha
TRELLISING:	3 wire perold
PRUNING:	short bearer, cordon
YIELD:	av 10 tonnes/ha
WOOD:	French

## ANALYSIS

ALC:	13.67%	SUGAR:	3.3g/l
ACID:	5.8g/l	pH:	3.35

*Bernhard's wines depict a fine marriage between the old and new world style.*

*This comes from combining his mostly traditional, hands-on approach with the huge fruit-character and lovely soft tannins found in the Durbanville grapes.*

*hand made wine*  
*wines that wine-lover's love to drink*

*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.*



## *contact*

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**Nitida**