

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 4 1/2 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 CABERNET SAUVIGNON

2000

CABERNET SAUVIGNON

ANALYSIS

SUGAR: 2,3 G/L
ACID: 6,0 G/L
PH: 3,37

TECHNICAL

CULTIVAR: 100%
SOIL TYPE: HUTTON, CLOVELLY
ROOT STOCK: R110
VINE AGE: 8 Y
PLANT DENSITY: 2400
TRELLISING: 3 WIRE PEROLD
PRUNING: SHORT BEARER,
CORDON
YIELD: 5 TONNES /HA
WOOD: FRENCH, 30% 1ST FILL

PEDIGREE

1995 Decanter recommended wine
1997 Wine of the Month Club best Cabernet (Nov)
Wine magazine 4 star rating
1998 Veritas silver medal
Wine magazine 3 star rating
1999 Veritas silver medal
2000 Gold medal SA Young Wine Show

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. Tel/Fax: +27 21 976-1467
email: nitida@mweb.co.za .



TASTING NOTES

A winter wine with "abundant fresh berries" to remind you of summer. Typical herbaceous flavours, suggesting "roast chestnuts" and "pine cones". "Cigarbox" and "toffee" from the wood works well with a "very ripe cassis" nose and that hint of "liquorice" found in Durbanville reds. Drink now, or drink later, we guarantee an

WINEMAKER COMMENTS

Evident in this year's Cabernet is the increasing character and depth of the flavours coming from our vineyards as they get older. Again we played a nail-biting game with nature and waited well into April for the grapes to ripen fully with just rewards - rich integrated berry fruit with soft tannins from well worked skins in open fermenters, (cap punched through by hand every 4 hours.) Extended skin maceration before fermentating at 30 degrees to enhance cultivar flavours and maximise colour extraction.

Mixed French coppers to complement fruit



"I want my customers to be able to taste 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,

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.