



ANALYSIS

SUGAR: 1,9 G/L
ACID: 5,5 G/L
PH: 3,69
ALCOHOL: 13,38%

TASTING NOTES

A "whiff of white pepper" in greeting and a "persistent green-pepper finish"
Definitely "shows the Nitida signature of elegance and individual care"
"Plums & earth" "raspberries & redcurrants"
"spice" wrapped in mainly new wood.

WINEMAKER COMMENTS

The Merlot/Cabernet Franc of previous years now with Cabernet Sauvignon in the blend for balance because of an extremely low Merlot yield. An exciting wine with the complexity of each cultivar coming together in our familiar elegant blend style.
100% open fermenter, cap punched through by hand every 4 hours.
Fermentation at 30 degrees to enhance cultivar flavours and colour extraction.

TECHNICAL

CULTIVAR: 30%ME/35%CF/35% CAB
SOIL TYPE: HUTTON, CLOVELLY
ROOT STOCK: R99
VINE AGE: 6YRS
PLANT DENSITY: 2400/HA
TRELLISING: 3 WIRE PEROLD
PRUNING: SHORT BEARER, CORDON
YIELD: 5 TONNES /HA
WOOD: FRENCH, 30% 1ST FILL

BLEND PEDIGREE

- 1997 Veritas gold medal
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Wine magazine - 3 star rating
- 1999 National Young Wine Show
- gold medal & class winner (Stell)
Veritas gold medal
- 2000 National Young Wine Show
- gold medal (Cabernet Franc)
- gold medal (Cabernet Sauvignon)