

CALLIGRAPHY 2004

TASTING NOTES

Wonderful refined elegance - a classic. Enduring layers of fresh earth and spice with real Cabernet Franc on the nose. The palate features layers of cherries, almonds and plums all gently draped in smooth, dark Belgian chocolate and wrapped in fine tannins. At its best with warm meat dishes (added mint and coriander will really stun.)

WINEMAKER'S COMMENTS

The 2004 harvest was characterised by perfect temperatures but too little water from the sky. Aided by "prophylactic" irrigation the merlot is probably the nicest we have ever harvested on Nitida, while the cabernet and cabernet franc had exceptionally low yields and stunning flavour intensity. The 2004 Calligraphy is a really classy wine, the fruit is powerful but elegantly balanced by well integrated wood. This is the elegance that we are looking for on Nitida. Our Calligraphy signature of spicy, forest floor-ness comes from the high ratio of cabernet franc (at least 30% and this year 35%) and relatively low cabernet (20%). The balance is our merlot, showing lovely cool climate plums and berries. A classic balance of 25% new French oak (75% 2nd and 3rd fill) finished the wine for 12 months.

TECHNICAL INFORMATION

YIELD:

WOOD: 12 months, 100% French, 25% new, 75% 2nd and 3rd fill

ALCOHOL: 13.41%

SUGAR: 2.4 g/l

ACID: 6,1 g/l

PH: 3.55

PEDIGREE

1997 VERITAS GOLD MEDAL, 1998 VERITAS GOLD MEDAL, NATIONAL YOUNG WINE SHOW- GOLD MEDAL & CLASS WINNER (STELL.), WINE MAGAZINE - 3 STAR RATING; 1999 VERITAS GOLD MEDAL, WINE MAGAZINE - 4½ STAR RATING, INTERNATIONAL WINE & SPIRIT - COMMENDED; 2000 NATIONAL YOUNG WINE SHOW GOLD MEDALS, MICHELANGELO INTERNATIONAL - SILVER MEDAL, WINE MAGAZINE - 4 STAR RATING; 2001-2006 PLATTERS 4 STARS; 2002 VERITAS SILVER; 2003 / 2004 PLATTERS 4 STARS



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

He combines a mostly traditional, hands-on approach with the huge fruit-character and lovely soft tannins found in the Durbanville grapes.

At a time when everyone is adding massive wood to create 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.