

NITÍDA

HANDMADE IS AN ATTITUDE

WILD CHILD 2020

TASTING NOTES

Somewhat playful with hints of lemongrass, cinnamon bark & white peaches. From the first whiff to the last sip, this wine will enchant any occasion. A swanky showstopper with chicken fricassee.

WINEMAKERS COMMENTS

Durbanville Sauvignon blanc is characterised by complex thiol (granadilla, guava flavours) and pyrazine (grassy, herbaceous, vegetative flavours) flavour compounds.

Durbanville is also considered to be home to some of South Africa's best Sauvignon blanc sites due to the high clay content of our soils. The strong south westerly winds during November serve to naturally thin our crops ensuring greater flavour concentration and fruit expression. Intermittent rainfall helps limit water stress and ensure optimal ripening.

The grapes for Wild Child all come from different sights at Nitida that were picked at different ripeness levels to best express the terroir that is Nitida Sauvignon blanc.

Grapes were handpicked early in the morning to retain the crisp fruit flavours. They go straight into the press and only the free run juice is used. The different components are cold fermented (12 - 14° C) in French oak barrels and stainless-steel tanks and then left on the lees for four months to enhance the typical varietal characters. The final wine consists of 63% barrel fermented (19% 1st fill barrels) and 37% tank fermented Sauvignon blanc.

TECHNICAL DATA

Alcohol: 14.64%

Residual Sugar: 3.8g/L

Total Acidity: 5.8g/L

pH: 3.44

Extract: 27.6g/L

VITICULTURAL DETAILS

Cultivar: 100% Sauvignon Blanc

Vintage: 2020

Annual Production: 3600 bottles



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,
DURBANVILLE