

1999
SAUVIGNON BLANC

ANALYSIS

SUGAR: 2,0 G/L
ACID: 6,4 G/L
PH: 3,6
ALCOHOL: 12,95%

TASTING NOTES

A huge wine, well balanced with a
crisp clean aftertaste

Impressive tropical fruit, figs and
green pepper character
which cannot be ignored

Firm natural acids, drink this wine
With any food from curry to red meat

WINEMAKER COMMENTS

Even better than our '95 double gold sauvignon
blanc. For maximum complexity, we pick our
grapes at various degrees of ripeness and from
blocks of differing age, aspect and soils.
Made in a reductive manner to protect
flavours and ensure the wine will improve
over the next 2-3 years.

TECHNICAL

CULTIVAR: 100%
SOIL TYPE: HUTTON
ROOT STOCK: R110
VINE AGE: 4YRS-10YRS
DENSITY: 2400-3000/HA
TRELLISING: 3 WIRE PEROLD/BUSH
PRUNING: SHORT BEARER, CORDON
YIELD: AV 4 TONNES/HA
WOOD: N/A

PEDIGREE

- 1995 Veritas double gold medal
First wine produced by Nitida
- 1996 Veritas silver medal
- 1997 National Young Wine Show - gold
medal
Michealangelo International - silver
medal
(Second highest Sauvignon Blanc)
Veritas silver medal
SAA Longhaul listing
- 1998 Veritas silver medal
- 1999 National Young Wine Show - gold
medal
Veritas gold medal
(Only 5 golds given, no double golds)
Bartho Eksteen International shootout
6th Wine magazine - top 7 wines