



Nitida cellars is the smallest wine producer in the beautiful Durbanville "Kloof". Just 5000 cases of wine are hand-crafted 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 6 vintages old), one of the most consistently acclaimed small cellars in South Africa

Importantly, winning awards is not the driving force behind the style of wine made at Nitida. "I think many wines today are over-wooded for the purpose of showing well in competition. We aim to make an elegant fruit driven wine that is thoroughly enjoyable to drink, if it happens to win an award along the way, that's great."

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.

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.

## 2000 SAUVIGNON BLANC

### ANALYSIS

SUGAR: 2,5 G/L  
ACID: 6,5 G/L  
PH: 3,45  
ALCOHOL: 12,98%

### TASTING NOTES

Stunning balance with huge fruit "peaches, pears and pineapple" plus "grass and green-pepper" with a touch of asparagus  
"Shows all the individual care and passion now expected in this Nitida wine"  
The "acids are racy, the finish wonderful - dry but never arid"

### WINEMAKER COMMENTS.

Always a tricky wine to make, but the more we practice, the better we think we get at it. The hot ripening time made it a particularly challenging vintage, but with careful monitoring of the grapes we were able to capture some beautiful green-pepper and grass aspects, although the tropical fruit flavours are in greater evidence than is our benchmark. Again picked at various degrees of ripeness and from blocks of differing age, aspect and soils.

### 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 8 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  
Clive Torr - 10 of the Best - winning wine