

Nitida cellars is the smallest wine producer in the beautiful Durbanville "Kloof". Just 6000 cases of wine are handcrafted 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 7 vintages old), one of the most consistently acclaimed small cellars in South Africa.



The impressive award list includes:
Sauvignon blanc '01 winner Bartho Eksteen International shootout, SA Wine magazine 4 stars, Michelangelo silver medal, listed SAA, '00 SAA first class listing, Michelangelo silver medal, SA Wine magazine best 15, '99 veritas gold, '95 veritas double gold, '97 National Young Wine Show gold medal, 2nd highest scoring Sauvignon blanc at Michelangelo awards, '98 listed SAA, Chardonnay '98 veritas double gold, Semillon '01 Veritas gold, Calligraphy '00 Michelangelo silver medal, '99 veritas gold, SA Wine magazine 4 1/2 stars, '98 veritas gold, '97 veritas gold, Shiraz '97 Michelangelo silver medal, Wynboer and SA Wine magazine 4 stars, Cabernet sauvignon '97 Wine of the Month Club category winner and SA Wine magazine 4 stars



NITIDA 2001 SAUVIGNON BLANC

ANALYSIS

SUGAR: 2,3 G/L
 ACID: 7,8 G/L
 PH: 3,21

TECHNICAL

CULTIVAR: 90% SAUVIGNON 10% SEMILLON
 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 10 TONNES/HA
 WOOD: N/A

PEDIGREE

1995 Veritas double gold medal
 1996 Veritas silver medal
 1997 Michealangelo International - silver medal
 Veritas silver medal; SAA Longhaul listing
 1998 Veritas silver medal
 1999 Veritas gold medal; Bartho Eksteen International shootout 6th;
 Wine magazine - top 7 wines
 2000 SAA 1st class listing; Veritas silver medal

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. Tel/Fax: +27 21 976-1467 email: nitida@mweb.co.za .



TASTING NOTES

"Sensational" fruit. "Stunning fat mouthfeel". Totally "fills your mouth" with combinations of grass, asparagus, citrus and figs. The Nitida signature of "flinty, herbaceous" flavours is ever present as is the tenacious natural, "crisp acid" for a "grippingly clean" finish with a flurry of "rocket"leaves . Wows the senses and keeps you interested.

WINEMAKER COMMENTS.

Always a tricky wine to make, but the more we practice, the better we think we get at it. The addition of Semillon this year is to build the complexity of the wine and improve the mouth feel. Again we have aimed for the classic beautiful green-pepper and grass style, with some tropical fruit as always. Again picked at various



"I want my customers to be able to taste and love in a glass of Nitida wine, handcrafted

to be full of outspoken fruit with wood to complement not overawe."

Bernhard Veller
 owner/winemaker Nitida Cellars

"In Durbanville, I get some of the best grapes in the country,

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 renosterfeld 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.