

our sensational 2002 Sauvignon blanc

SAUVIGNON BLANC
2001
SEMILLON

ANALYSIS

SUGAR: 2,3 G/L
ACID: 7,8 G/L
PH: 3,21
ALCOHOL: 13,22%
CULTIVAR: 90% SAUVIGNON 10% SEMILLON

TECHNICAL

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

- 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
2001 SAA listing; winner Wine mag. tasting 4

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 degrees of ripeness and from blocks of differing age, aspect and

Taste six vineyards in every bottle. Memories of "sherbet and pear-drop sweets", "old-fashioned English gooseberries" "artichokes and mushy peas", "lemon-grass and capsicum" come straight off the vine into this exceptionally complex vintage. "Fat mouth"-feel heightens the "zippy, racy" finishing touch. If you fancy sauvignon blanc this will be "lekker with any of your favourite foods"

The 2002 sauvignon blanc is a slightly fuller wine than last year. Vintage conditions have brought out the Nitida fruit character though our traditional flintiness is less obvious than usual. Grapes were picked from 6 different vineyards of varying slope and aspect all of which showed exciting consistency in quality this year. Again we added semillon (5%) to broaden the mouthfeel

PEDIGREE

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Wine magazine - top 7 wines
2000 SAA 1st Class listing;
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2001 SAA listing;
top Wine mag. cultivar tasting only 4 stars;

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TECHNICAL

CULTIVAR: 95% sauvignon 5% semillon
SOIL TYPE: Hutton
ROOT STOCK: R110
VINE AGE: 4yrs-10yrs
DENSITY: 2400-3000/ha
TRELLISING: 3 wire perold/bush

ALC: 12.5% SUGAR:
ACID: 2.3 g/l