

2006 sauvignon blanc

Bernhard's wines depict a fine marriage between the old and new world. This comes from his traditional, hands-on approach combined with the huge fruit-character and lovely soft tannins found in his Durbanville grapes. At a time when everyone seems to be adding massive wood to produce showy, bold wines, we can rely on our fruit for size and develop the complexity around it. This means our wines can be elegant without being insipid, bold without being aggressive, high quality without being over-wooded. Quite simply, delicious to drink.



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Definitive cultivar personality shows cascading flavours of fresh green apples, mushy peas, full fig and honeysuckle. The taste finishes with green peppers and firm acids. This is a frequent winner in its class. Enjoy with salad, salmon or as an aperitif on its own.

Picked across a variety of ripenesses from a mix of Durbanville vineyards. 2006 is considered one of the best harvest for Sauvignon Blanc in a long time. Optimum weather conditions resulted in the the slow ripeness of grapes, increasing fruit intensity. Innovative cellar techniques have further enhanced tropical characters. Drinking well very early but 5% semillon gives the wine lovely aging potential and a stunning full mouthfeel.

PEDIGREE

1995 Veritas double gold medal; **1996** Veritas silver medal; **1997** Michelangelo International - silver medal, Veritas silver medal; SAA Long-haul 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; International wine challenge - bronze, best in Wine mag. cultivar tasting (only 4 star wine), Winning wine Bartho Eksteen International; **2002** Veritas double gold, Club 500 cultivar winner, International Wine Challenge - silver; **2003** SAA 1st class listing, Fairbairn silver, Veritas gold; **2004** Bartho Eksteen - joint 3rd, Veritas silver('4) (gold '5), Platter 4½ stars; **2005** Michelangelo gold

TECHNICAL

CULTIVAR:	95% sauv bl 5% sem
SOIL TYPE:	Hutton Clovelly
ROOT STOCK:	R110
VINE AGE:	6yrs-12yrs
DENSITY:	2400-3000/ha
TRELLISING:	3 wire perold/bush
PRUNING:	short bearer, cordon
YIELD:	av 10 tonnes/ha
WOOD:	n/a

ANALYSIS

ALC:	13.3%	SUGAR:	2.5g/l
ACID:	6.5g/l	pH:	3.38