



# NITIDA

HANDMADE IS AN ATTITUDE

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## SEMILLON 2015

### Tasting Notes

Scent of honeyed citrus blossom flirts unashamedly with fascinating taut grapefruit, smooth litchi lanolin and emerging honey crunch. Almond wood will enchant.

For a perfect soul-mate, meet creamy lemon prawn and pea risotto, with mascarpone pear tart Tatin finale.

### Winemakers Comments

After a short, cold winter and an early, warm spring the 2015 harvest arrived three weeks earlier than normal.

The annual south westerly winds during November and December played a crucial role in managing our yields, keeping the bunches healthy and promoting concentration of flavours.

The Semillon grapes were left on the vine as long as possible to achieve full ripeness that gives the wine the distinctive flavour. As with Sauvignon blanc, a reductive approach is taken, using dry ice to limit the juice and wine's exposure to oxygen ensuring the retention of the volatile flavour compounds.

After settling, 70% of the juice was fermented in 80% new French oak barrels. The wine was fermented cold in order to achieve the longest possible fermentation and loss of flavours. After fermentation the wine was left on the lees for six months with regular battonage that resulted in a full and rich wine.



### VITICULTURAL DETAILS

Cultivar: 100% Semillon

Vintage: 2015

GPS Co-Ordinates: 33 50'9"S, 18 35'31"E

Soil Type: Glenrosa

### TECHNICAL DATA

Alcohol: 13.5%

Residual Sugar: 2.56g/L

Total Acidity: 5.66g/L

pH: 3.38