

NITIDA

HANDMADE IS AN ATTITUDE

WILD CHILD 2023

CULTIVAR:	SAUVIGNON BLANC
VINTAGE:	2023
ALCOHOL:	13.15%
RESIDUAL SUGAR:	2.0G/L
TOTAL ACIDITY:	6.6G/L
PH:	3.596
PRODUCTION:	4 560 BOTTLES



TASTING NOTES

Like a stream flowing on a tropical island, your senses are cascaded through fountains of grapefruit, guava and granadilla. Herbaceous undercurrents give way to splashes of crisp, refreshing green pepper to subtly bring you back. Beautifully compliments pan fried beef strips in a creamy pesto pasta.



WINEMAKER'S NOTES

What sets this wine apart, is "wild" yeast. This means that we do not add any commercial yeast to the wine to facilitate fermentation. We harvest Sauvignon blanc in stages - in this particular vintage, we went through the vineyards 23 different times, ensuring that all the grapes that come into the cellar is optimally ripe. After pressing the grapes, about half of this particular wine is transferred to older, small French barrels for the fermentation period. The other half is left in tank, while we wait for fermentation to start spontaneously. Some winemakers are quite comfortable with this process, while others prefer being in control and struggle with allowing the wine to "do its thing in its own time", as very often wild fermentation can slow down considerably towards the end of the process.

Once fermentation is completed, we leave the barrel-fermented portion to mature for another 3-4 months. Shortly after blending the wine, we prepare for bottling. Once in bottle, it is a wine that will reward drinkers with flavours of fresh green asparagus, green pepper and grassy notes. These are all typical of the Durbanville terroir. Putting a portion of the wine into barrel, makes for a wonderful coating of the acidity while leaving enough freshness to make this wine utterly enjoyable and a fabulous companion to food