

NITIDA

HANDMADE IS AN ATTITUDE

SEMILLON 2023

CULTIVAR:	SEMILLON
VINTAGE:	2023
ALCOHOL:	13.96%
RESIDUAL SUGAR:	2.8G/L
TOTAL ACIDITY:	6.16G/L
PH:	3.34
PRODUCTION:	2 360 BOTTLES

TASTING NOTES

Sweet memories of a farmhouse stoep in the midday sun, evoked by aromas of freshly harvested wheat and honeycomb. The mouthfeel is round and well-balanced with subtle notes of orange blossom and beeswax. Oozes with a beautiful, creamy richness.

A confident partner to a simple bowl of tagliatelle with cream, lemon zest and parmesan cheese, or hot-smoked Norwegian salmon topped with coconut cream, laced with chilli and lemongrass.



WINEMAKER'S NOTES

A concious decision was made to pick the 2023 grapes earlier, Semillon is a more sensitive grape, and with the weather we had during harvest the quality of the grapes were at the forefront of our decision making.

With Semillon, much as with our Sauvignon blanc, we take a reductive approach. This limits the juice and wine's exposure to oxygen and ensures the retention of the flavour compounds.

Grapes that are fully ripe, lend to the wine its distinctive flavour. Approximately 30% is barrel fermented, whereafter the wine is left on the lees for another four months. We then blend the tank-fermented and barrel-fermented wine before bottling this fabulously food-flexible wine.



4 ½ ★
GOOD VALUE

2022

Platter's
BY Diners Club INTERNATIONAL

2024

4 ★

2021

Platter's
BY Diners Club INTERNATIONAL

2023

94

WINEMAG.CO.ZA

2022

Everything to do with South African fine wine.