

NITIDA

HANDMADE IS AN ATTITUDE

THE MATRIARCH 2022

CULTIVARS:	50% PINOT NOIR 50% CHARDONNAY
VINTAGE:	2022
ALCOHOL:	11.9%
RESIDUAL SUGAR:	8.2G/L
TOTAL ACIDITY:	6.8G/L
PH:	3.33
PRODUCTION:	7 300 BOTTLES

TASTING NOTES

Childhood memories of Grandma's cinnamon apple strudel and custard pastries in a kitchen filled with familiar smells and bursting with love. Rich, full, and luxurious on the palate, reminiscent of the fire in that kitchen's big hearth.

This wine's sparkle bubbles brighter next to a fresh, buttery croissant, topped with lightly smoked salmon, or perfectly poached Eggs Benedict

NUTRITIONAL



INFORMATION

WINEMAKER'S NOTES

The Matriarch honours the matriarchs that played such a pivotal role in establishing and building Nitida to the destination it is today. Made in the classic Méthode Champenoise style, from Chardonnay and Pinot Noir. These grapes were sourced from other farms in Durbanville. The Chardonnay lends elegance and finesse to the blend, while the Pinot Noir contributes strawberry flavours. The Matriarch typically spends around 18 months on the lees, under crown cap. After removing the dead yeast cells, we add dosage and then close the wine under cork, sealing it with a stainless steel cage and foil for easthetics.

2022

GOLD



2023

4 ★



2024

2020

4 ★



2023