

# NITIDA

HANDMADE IS AN ATTITUDE

## THE GRANDE Matriarch 2020

CULTIVAR:	PINOT NOIR
VINTAGE:	2020
ALCOHOL:	12.50%
RESIDUAL SUGAR:	5.3G/L
TOTAL ACIDITY:	7.5G/L
PH:	3.20
PRODUCTION:	1 700 BOTTLES



## TASTING NOTES

A romantic dinner for two, with the colours of the sunset refracted in the glass.  
Complex and beautifully awe-inspiring, like a light breeze carrying the floral perfume across the table.  
Aromas of fresh, ruby-red fruit show off this Pinot Noir bubbly's vivacious nature.  
The perfect partner to a cherry clafoutis topped with silky whipped cream.

NUTRITIONAL



INFORMATION

## WINEMAKER'S NOTES

This wine is made from 100% Pinot noir, sourced from Durbanville producers. The grapes are hand-picked at low sugar levels of 18.5 - 19°B and whole bunch pressed. The juices are fermented with a strong yeast strain to form the base wine and once the base wine is stabilised the wine is bottled for the second fermentation under a crown cap. The wine is then left on the lees for 30 months before disgorgement.

2019

4 ½ ★  
HIGHLY  
RECOMMENDED

*Platter's* 2024  
BY Diners Club  
INTERNATIONAL

91

**Tim Atkin**<sup>TMW</sup> 2023

2018

4 ½ ★

*Platter's* 2022  
BY Diners Club  
INTERNATIONAL