

CULTIVAR:	RIESLING
vintage:	2024
ALCOHOL:	12.44%
RESIDUAL SUGAR:	9.9G/L
TOTAL ACIDITY:	8.2G/L
PH:	3.03
PRODUCTION:	1 428 BOTTLES

RIESLING 2024

TASTING NOTES

Granny's freshly baked Lebkuchen swathes you in memories of baked ginger and warm spice, while soft, subtle floral notes dance in the background. Impressions of a zesty freshness contrasts the rich, spicy flavours, while complementing the luxuriously

creamy texture. Experience each sip as that indulgent, not-so-guilty, gift to yourself. Pamper friends with a bottle alongside sweet soy crusted trout with herb and spiced pilaf.



WINEMAKER'S NOTES

Subtly herbaceous, from our fynbos surroundings, but also aromatic with a racy acidity.

This wine is subtle and off-dry, but will age gracefully in the right conditions. The grapes spent 6 hours on the skins before pressing them gently, extracting as much flavour as possible. Our winemaker has managed to get this wine just right, balancing the slightly higher sugar with the acidity. This wine appeals to both wine drinkers who like a touch of sweetness, as well as those who like their white wines in a dryer style.





🔇 +27 21 976 1467

www.nitida.co.za

NITIDA CELLARS, TYGERBERGVALLEY ROAD, DURBANVILLE

info@nitida.co.za