

## PINOT NOIR 2023





VINTAGE: 2023 14.32% ALCOHOL: 2.9G/L RESIDUAL SUGAR: 5.7G/L TOTAL ACIDITY: РН: 3.81

PRODUCTION: 5 150 BOTTLES

## TASTING NOTES

Earthy smells of forest floor and mushrooms set the tone for a leisurely stroll, softly crunching leaves underfoot. Strawberries and sour cherry coat your mouth while keeping in stride with the lightness of the wine. A Pinot Noir that ticks all the boxes, taking another sip will prolong the happiness just a little. This moreish masterpiece pairs impeccably well with an aged beef steak tartare.



## WINEMAKER'S NOTES

Commonly known as the heart-break grape, Nitida's cooler climate suits this grape variety down to a T. Special care is taken to pick the grapes at optimal ripeness and sort them by hand. Longer fermentation, with regular pump-overs ensure gentle extraction of colour and flavour compounds.

Barrel fermented and aged for at least 11 months.



VALUE

90+

GOLD











