

## SAUVIGNON BLANC 2024

SAUVIGNON BLANC CULTIVAR:

2024 VINTAGE: 13.03% ALCOHOL: 5.4G/L RESIDUAL SUGAR: 6.2G/L TOTAL ACID:

3.32 рН:

31 000 BOTTLES PRODUCTION:

## TASTING NOTES

Like sitting next to a brook on a hot summer day, this wine is refreshing and invigorating. As fresh tropical flavours burst forth, subtle fig leaf and apricot undertones round off this well-balanced, smooth beauty. The long, satisfying finish leaves you craving another sip.

Serve chilled poolside on a hot day alongside grilled kabeljou with stone fruit and rocket salad. The perfect summer pairing.



## WINEMAKER'S NOTES

The 2024 harvest marked a historic milestone for Nitida, as it became the earliest in its records. We embarked on Sauvignon Blanc harvesting in January for the very first time. Initially anticipated as a brief, intense process, it unfolded more akin to playing a concertina—a series of short, intense bursts of grape picking punctuated by periods of rest spanning a few days or even a week. Approximately 85% of the grapes used in crafting this wine hail from Nitida's own vineyards, with the remaining portion sourced from neighbouring farms. These grapes were meticulously harvested across 30 distinct pickings, each undergoing fermentation individually. This approach lends a diverse array of flavours, ranging from vibrant green and herbaceous notes to the rich, fruitdriven complexities developed during fermentation.

This particular vintage prominently features the tropical fruit profiles synonymous with Sauvignon Blanc. Notably, during grape tastings throughout the growing season, we observed prevalent pineapple and granadilla flavors, with a lesser emphasis on herbaceous notes. This deviation can largely be attributed to the sporadic mini-heatwaves experienced during the season. To capture the essence of each picking, our winemaker employed 11 different yeast strains. The overarching goal? To craft a Durbanville Sauvignon Blanc that is both fruit-forward and endowed with a satisfying palate weight.

2024

2024



DOUBLE

2025



@nitidawine

2023





