

THE MATRIARCH 2023

CULTIVARS:	61% PINOT NOIR 39% CHARDONNAY
VINTAGE:	2023
ALCOHOL:	12.15%
RESIDUAL SUGAR:	7.2G/L
TOTAL ACIDITY:	6.8G/L
PH:	3.32
PRODUCTION:	11 700 BOTTLES

TASTING NOTES

A must have on any occasion. An explosion of flavour and excitement, bursting with fresh, crisp green apples that slowly melt as the full, silky smooth mousse lingers, leaving you with a delectable undertone of creamy brioche. This bubbly craves to be paired with salmon, and dill rissoto.

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 13 months on the lees, under crown cap. After removing the dead yeast cells (disgorging), we add dosage and then close the wine under cork, sealing it with a stainless steel cage and foil for aesthetics.

2023

GOLD



2025

2022

4 ★



2025