

THE MATRIARCH

TASTING NOTES

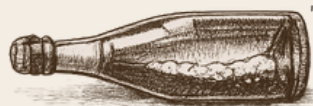
Two years in the making. Worth every moment. Fine bubbles rise like a quiet promise, delivering golden apple, a whisper of toasted brioche, and the gentle warmth of lemon cream.

The mousse is silky, persistent, and alive, a celebration not just in the glass, but on the palate.

Best with a fresh prawn crostini, or in the company of people you love.



WINEMAKER'S NOTES



The Matriarch honours the women whose strength, care and determination helped shape Nitida into the destination it is today. Made in the traditional Méthode Champenoise style from Chardonnay and Pinot Noir sourced from Durbanville producers, the blend brings together two distinct personalities. Chardonnay contributes elegance and finesse, while Pinot Noir brings strawberry character and depth. The wine spends around 24 months resting on its lees beneath crown cap. This extended time allows the wine to develop before disgorgement, when the spent yeast is removed and dosage is added. It is then sealed beneath cork, stainless steel cage and foil, ready for its next chapter. The Matriarch is, at heart, a celebration of patience and of the women who have helped build something lasting — a fitting tribute to the matriarchs of Nitida.



CULTIVAR:
PINOT NOIR
CHARDONNAY



VINTAGE:
2024



ALCOHOL:
12.81%



RESIDUAL SUGAR:
6.1G/L



TOTAL ACIDITY:
9.6G/L



PH:
2.96



PRODUCTION:
6 830 bottles



COLOUR
Pale straw gold



AROMA
Golden apple,
brioche



MOUSSE
Fine, persistent



FINISH
Creamy,
elegant



PERFECT MOMENTS

FRESH
PRAWN
CROSTINI



TRIPLE
CREAM
BRIE



CELEBRATIONS

