

Nitida Pinotage 1998

Upfront mint and eucalyptus characterise this cool climate Pinotage. Impressive fruit complement spice and slightly sweeter cultivar undertones. Lovely soft wood lets the fruit speak for itself!

variety : Pinotage | Pinotage

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 13,1 % vol rs : 1,7 g/l pH : 3,5 ta : 7,2 g/l

type : Red

pack : Bottle **closure :** Cork

in the cellar : Pre-fermentation cold-soak gives nuttiness and good colour 100% open fermenter, cap punched through by hand every 4 hours. Fermentation at 30 degrees to enhance cultivar flavours and colour extraction. Pressed off-dry to avoid usual cultivar bitter traits before fermentation completed in closed tanks.

