

Nitida Matriarch in Red (Shiraz MCC) 2010

Liquid Legato. A naughty picnic in a spicy fynbos forest. Think Mulberry crumble, charcuterie and paw paw dipped in dark choc or freshly tilled earthworms and ripe plums.

Not too shabby with rare roast beef at the pool.

variety : Shiraz | 100% Shiraz

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 14 % vol rs : 8 g/l pH : 3.49 ta : 6.4 g/l

type : Sparkling **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

in the vineyard : Nitida started off as the only producer of a red cap classique in South Africa. The measure of our success is that there are now, even with 3 producers, we are still struggling to fulfill the market demand. Our annual presence at the Franschhoek Cap Classique Festival is always greatly anticipated by our fans who flock to our stall to try the new vintage of this cult wine. We started off making small quantities as a fun venture and have over the years increased our production substantially. Making a red cap classique is a high risk venture.

in the cellar : As for any other red wine the grapes are harvested, crushed, de-stemmed and then fermented in open vat fermenters. Then it goes into barrels for 9 months, unprotected by sulphur which would inhibit secondary fermentation, (initiated by lifting sugars and adding yeast). After a further 10 months on the lees it is finally degorged and corked. The wine has to be in perfect health throughout the nearly 2 year process.

