

Nitida Cabernet Sauvignon 2010

Scumptious with attitude. Herby, cactus leaf, minty variant. Olive tapenade finished with peppadews and fresh parsley. Ever present mulberry and greengage fruit, hinting of Turkish delight. A considered wine. Try with Portugese food, Prego rolls or giblets.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 13.82 % vol rs : 1.6 g/l pH : 3.84 ta : 5.9 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Our bottom vineyard is really producing stunning grapes. The Cabernet was planted on special rootstock to ensure an early ripeness in our cool climate, and with harvest the berries were perfectly ripe, even the stems of the bunches were a perfect dark red. Lots of leaf plucking on the south side, to open up the entire canopy allowing more sunlight and better ripening – which increases bud fertility for years to come.

about the harvest: A very low yield with small bunches and very small berries – better skin to juice ratio for better flavour and tannin structure. Hand harvested in lug boxes.

in the cellar : The wine was fermented in open fermenters with a combination of punchdowns, pumpovers and “delestages” to extract the lovely, elegant Durbanville tannin. After fermentation the wine spent another 4 weeks on the skins before we pressed and racked it to barrels. The wine was matured for 12 months in 1st, 2nd and 3rd fill French oak.

