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Nitida Cabernet Sauvignon 2011

High tea in grandpa's study. Silky tannins, leather and cedar wood embrace old fashioned fruit cake filled with dark plums, maraschino cherries, exotic spices and very, very dark cocoa.

Take with you to a feast of slow roast pork belly and rhubarb puree.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Nitida
winemaker : RJ Botha
wine of origin : Durbanville
analysis : **alc :** 14.97 % vol **rs :** 2.5 g/l **pH :** 3.84 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

12010 Platter 4 stars; 2008 Michelangelo gold AND BEST PRODUCER ON SHOW, Veritas silver medal; 2006 Swiss International Airlines Wine Awards bronze medal; 2002 Michelangelo silver; 2000 Gold medal SA Young Wine Show; 2003 Platters 4 stars; 1999 Veritas silver medal; 1998 Veritas silver medal, Wine magazine 3 star rating; 1997 Wine of the Month Club best Cabernet (Nov), Wine magazine 4 star rating; 1995 Decanter recommended wine.

in the vineyard : Making Cabernet in Durbanville starts in the vineyard! We do a lot of leaf breaking just after set, this allows sunlight into the bunch zone which helps with colour development. The yield was naturally low so no green harvesting was done, tiny berries means high skin to juice ratio. Before harvest we look for cherry/strawberry flavours in the grapes, only when those are present, the pips are brown and the stalks are red, do we harvest.

in the cellar : Everything is hand sorted on a hopper table, removing any unwanted and under developed grapes. Cold soaked for 3 days for colour extraction and then we innoculate. Oxygen is good for yeast and thus good for flavours, we use a combination of pump overs, punch downs and delestages, which allows in more oxygen and more complexity. Post fermentation skin contact for 2 weeks to allows further extraction and softening of tannins. The wine then spends 12 months in 100% French oak - 25% new wood and the rest 2nd and 3rd fill barrels.