

Nitida Calligraphy 2011

1 Velvety cocoa, cherry gâteau with creamy, smooth sensation. An extraordinary partnership of impressive complexity and accessibility.

Sunday slow roasted lamb or gemsbok will accentuate basil and origanum freshness.

variety : Merlot | 55% Merlot, 27% Cabernet Franc, 10% Cabernet Sauvignon, 8% Petit Verdot

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 14.82 % vol rs : 2.0 g/l pH : 3.71 ta : 5.5 g/l

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

pack : Bottle **size :** 0 **closure :** Cork

2011 Top 100 SA Wine; 2010 Platter 4½ stars, Michelangelo Silver, Veritas Silver; 2009 Veritas gold medal, winning wine Diners Club Young Winemaker of the Year; 2006 SPECIOSA Michelangelo silver AND BEST PRODUCER ON SHOW (in 2009), Veritas Silver (in 2009); CALLIGRAPHY 2001-2006 Platters 4 stars; 2002 Veritas silver; 2000 National Young Wine Show gold medals, Michelangelo International - silver medal, Wine magazine - 4 star rating; 1999 Veritas gold medal, Wine magazine - 4½ star rating, International Wine & Spirit - commended, trophy Wine Show, Museum Class bronze; 1998 Veritas gold medal, National Young Wine Show - gold medal & class winner (Stell.), Wine magazine - 3 star rating; 1997 Veritas gold medal

in the vineyard : Die "Groot Meneer". Lots of blending and thought goes into this wine. The work starts in 2010 when we open up the canopies of all the Bordeaux cultivars to allow more sunlight into the bunch zone, so giving us better fruit and colour development.

about the harvest: We green harvest these low yielding vineyards to ensure that all the grapes ripen at the same time. Merlot is harvested first, followed closely by the Cabernet Franc and later Cabernet Sauvignon and Petit Verdot. All grapes were hand picked and sorted at a slow tempo of 1 ton per hour. Unwanted berries and stems are removed, ensuring only the best berries enter the fermentation vessel.

Yield: 5 t/ha average

in the cellar : We cold soak for about 3 days before inoculation for more aeration during fermentation the Bordeaux reds and we use a combination of pump overs and punch downs. Further maceration then for 10 to 14 days on the skins improves extraction and softens tannins. Malolactic fermentation takes place in stainless steel tanks before it is racked to barrels where it will be allowed to evolve for 12 months. The 4 cultivars are aged separately until a month before bottling when an exhaustive blending process begins.

Wood: 12 months, 100% French (25% new)

