

Nitida Semillon 2013

Lemon meringue deconstruct. Spark of citrus coated with creamy macadamia and smoky caramel only hinting sweetness. Will age with more honey.

Compliments fireside glazed gammon or tiger prawns with flash cooked chilli, basil and tomato round the pool.

variety : Semillon | Semillon, Sauvignon Blanc

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 14.0 % vol rs : 1.97 g/l pH : 3.31 ta : 6.08 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

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

2012 Platter 4½ star; 2011 Veritas Gold, Michelangelo Gold, Platter 4½ stars; 2010 Michelangelo Silver, Platters 4½ stars, SA wine index 96+ club; 2009 Michelangelo gold medal AND BEST PRODUCER ON SHOW, Platters 4½ stars, Woolworths Limited Release Michelangelo Silver (in 2010); 2007 Woolworths Limited Release, Swiss international Airlines Wine Awards gold; 2006 Michelangelo double gold, Best Semillon in SA (Terroir Show), selected Woolworths Limited Release Range; 2005 Michelangelo silver; 2004 Veritas silver (no golds awarded), Woolworths limited release selection, Michelangelo silver; Veritas silver; 2003 SA Young Wine Show gold, SAA 1st class listing, 4½ stars Platters; 2002 Veritas silver medal, Platters 4 stars; 2001 Veritas gold medal (only semillon to win a gold), Wine magazine 4 stars, top in cultivar, Fairbairn silver.

in the vineyard : As the winter of 2011 was notably drier than previous years we eagerly awaited the wet winter of 2012 and this together with lower-than-usual minimum temperatures ensured optimal dormancy beneficial for uniform budding in spring. The strong winds for which the Cape is renowned took their toll during flowering as many of the young bunches were literally blown off the vine resulting in lower yields, yet despite this we were afforded phenomenal flavour concentration. Cool conditions and intermittent rainfall allowed for extended ripening and longer 'hang-time'.

about the harvest:

Harvesting taking place from 27th February to 4th March at varying levels of ripeness ensuring complexity of flavour.

Yield: average 8 tons/ha

in the cellar :

As with Sauvignon Blanc, we have adopted a reductive approach to winemaking using carbon dioxide in the form of dry ice to limit the juice and wine's exposure to oxygen ensuring the retention of volatile flavour compounds.

After settling, fifty per cent of the juice was fermented in 60% new French oak barrels and subsequently left on the lees for 12 weeks with occasional battonage. The wine was lightly fined and filtered prior bottling and will develop from further time spent in the bottle.

