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Nitida The Matriarch in Red 2011 Shiraz Cap Classique

An orchestra of impressions. The chorus of meaty Shiraz entwines harmoniously with basil and wild watercress. Strains of vanilla, cloves and pink peppercorns complete the ensemble. Something weird and wonderful - a full bodied red with sparkles.

Great accompaniment for rare roast sirloin.



variety : Shiraz | 100% Shiraz
winery : Nitida
winemaker : RJ Botha
wine of origin : Durbanville
analysis : **alc :** 12.62 % vol **rs :** 9.5 g/l **pH :** 3.78 **ta :** 5.7 g/l
type : Sparkling **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : This wine has a very long ageing potential.

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 2 other producers and we are still struggling to fulfill the market demand. We started off making small quantities as a fun venture and have over the years increased our production substantially, now up to 3000 bottles. Making a red cap classique is a high risk venture and requires clinically clean cellar processes.

about the harvest: 100% Shiraz picked about a week before the 'normal still' Shiraz to get the alcohol lower for the 2nd fermentation.

in the cellar : The wine is fermented in open fermenters after 3 days of cold soaking. Punch downs every 4 hours at a fermentation temperature of 27°C. Pressed directly after fermentation and racked to barrel where it goes through malolactic fermentation. Racked and returned after malo, the wine spends 9 months, unprotected by sulphur (which would inhibit the next step - secondary fermentation) it is then bottled and will spend a further 9 months on the lease before disgorgement.

Wood: 9 months 100% French, only 2nd fill