

Nitida Riesling 2013

A sense of sweeter jasmine, rosemary and dried apricot plays with fresh coriander and thyme.

Wonderful with sticky Asian pork belly but demands charcuterie of parma ham, mortadella, chorizo, prosciutto.

variety : Riesling | 100% Riesling

winery : Nitida

winemaker : RJ Botha

wine of origin :

analysis : alc : 13.0 % vol rs : 7.3 g/l pH : 3.0 ta : 8.0 g/l

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

pack : Bottle **size** : 0 **closure** : Screwcap

2012 Platters 4 stars; 2009 Michelangelo Gold AND BEST PRODUCER ON SHOW, Platters 4 stars.

ageing : With a picture perfect analysis I would not be surprised if this wine outlives me.

in the vineyard :

Riesling is arguably the greatest white grape cultivar by virtue of the wine's ability to age, as well as reflect the terroir in which the vines are grown.

Our second vintage made from grapes grown on Nitida. A cold, wet winter in 2012 allowed for the replenishment of soil water reserves promoting longer hangtime of bunches ensuring optimal ripeness. Regular early morning and late afternoon mists during summer enabled the partial onset of Noble Rot thus concentrating sugars and adding richness to the wine. As the vines are still in their early stages of production the crop load is strictly controlled so as ensure balance of growth and optimal ripening. The cool climate conditions of Durbanville prove very favourable for Riesling cultivation.

Riesling is vinified reductively so as to retain the highly aromatic flavour compounds and optimal expression of terroir.

about the harvest : The grapes were harvested at 21.5° Balling.

in the cellar : After crushing the must was left in contact with the skins for 12 hours so as to promote optimal extraction and flavour concentration. The must was tank fermented at 16°C and once a harmonious balance between residual sugar and acid had been reached, fermentation was halted. Lees contact for 2 months prior bottling enhances the richness of the wine.

