

Nitida The Matriarch Cap Classique 2013

High tea in stilettos or sandals with granny's melkert. Gentle St. Joseph lilies whisper to apricot peaches and cream in oat crunch. The wine displays classic Champagne flavours of brioche, white peach and apple.

Habit-inspiring for a nightly aperitif or with sunshine and butternut phyllo quiche.

variety : Chardonnay | 50% Chardonnay, 50% Pinot Noir

winery : Nitida

winemaker : RJ Botha

wine of origin : Western Cape

analysis : alc : 12.5 % vol rs : 9.1 g/l pH : 3.3 ta : 6.9 g/l

type : Cap_Classique **style :** Off Dry

pack : 0 **size :** 0 **closure :** 0

2011 4½ stars Wynland magazine

in the vineyard : The 2013 Matriarch in White marks our fourth vintage of white bubbly and our ever-growing love of Methode Cap Classique. The Matriarch is made in the classic French Methode Champenoise style of 50% Chardonnay and 50% Pinot Noir. The Chardonnay is sourced from Durbanville and contributes elegance and finesse while the Pinot Noir is sourced from a cool coastal region and adds richness to the overall blend.

about the harvest:

Selective hand harvesting.

Yield: ave 5 t/ha

in the cellar : After selective hand harvesting, the grapes are gently whole bunch pressed yielding juice rich in natural acidity and subtle fruit flavours. Thereafter, the juice is lightly clarified and co-fermented in stainless tanks so as to preserve these delicate fruit flavours. The secondary fermentation in bottle allows for the development of the mousse (bubbles) where after the wine is then matured sur lie for a further 9 months.

