

Nitida Calligraphy 2012

Irresistible curves in all the right places. Extravagant berry caramel and maraschino cherries integrate with harmonising “worked leather” and cigar box. Celebrate this wine on its own or add a thick cut rib-eye with wild mushroom risotto and brown marrow jus.

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

variety : Merlot | 53% Merlot, 29% Cabernet Franc, 14% Cabernet Sauvignon, 4% Petit Verdot

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 14.5 % vol rs : 1.87 g/l pH : 3.65 ta : 5.88 g/l

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

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

2011 Michelangelo Double Gold; Top 100 SA Wine; 91 points Tim Atkin MW; Platter 4 ½ stars; 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 : ‘Great wine is made in the vineyard’, this being ever-true in the case of Bordeaux varietals such as Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. Meticulous leaf removal around the bunch zone allowed for improved sunlight penetration, thus ensuring optimal ripening and colour and flavour development. The Cape’s many winds served to further reduce our yields ensuring optimal fruit concentration. Regular leaf removal around the bunch zone and meticulous sampling ensures that harvesting takes place at full phenolic ripeness (analytically and sensorially ripe).

in the cellar :

After selective hand-harvesting, the grapes are de-stemmed and individual berries are sorted across a vibrating table ensuring only the best grapes make their way to fermentation tanks. Fermentation takes place in open-top fermenters with punch-downs every four hours ensuring optimal colour, tannin and flavour extraction. Post-fermentation maceration further may last for up to three weeks, enhancing colour and tannin structure.

The wine is then matured in 100% French oak (30% new oak) for twelve months followed by light filtration prior bottling.

