

Nitida Pinotage 2000

“More Pinotage than ever before”. An “extremely sexy” wine it never attempts to be subtle- “powerful and in-your-face”. Typical cultivar’s upfront almost sweetness “not sticky but like sweet violets” followed through with the full “Nitida vegetative” character. “Raspberries and plums” and “is that ripe banana” evident now and probably for a good few years to come.

variety : Pinotage | Pinotage

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 14.64 % vol rs : 2.9 g/l pH : 3.68 ta : 5.4 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : 9 year old vines grown in Hutton and Clovelley soils. 3 wire perold trellising. Short bearer, cordon pruning.

in the cellar : Pre-fermentation cold-soak gives nutiness and good colour. 100% open fermenter, cap punched through by hand every 4 hours. Fermentation at 30°C to enhance cultivar flavours and colour extraction. Pressed off-dry to avoid usual cultivar bitter traits before fermentation completed in closed tanks.

