

Nitida Calligraphy 2000

Assault your nose with unmistakable berry fruit meeting wild mushrooms, fresh compost and pencil box. Meaty flavours with vintage liqueur chocolates, Christmas cake and there's a hint of mocha, bay leaves and cassis. A complex wine with full but accessible tannins and powerful fruit structure, marrying the old and new worlds.

variety : | Blend

winery : Nitida

winemaker : RJ Botha

wine of origin : Durbanville

analysis : alc : 14.03 % vol rs : 1.7 g/l pH : 3.41 ta : 5.7 g/l

type : Red

pack : Bottle **closure :** Cork

Veritas 2001 - Bronze

Veritas 1999 - Gold

Veritas 1998 - Gold

Veritas 1997 - Gold

National Young Wine Show - gold medal & class winner (Stellenbosch)

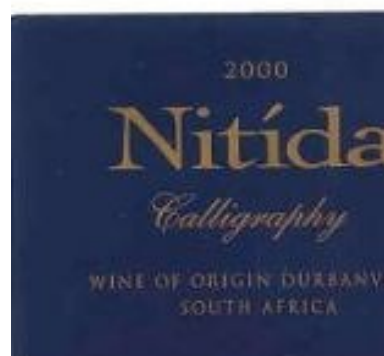
Wine magazine - 3 star rating

Wine magazine - 3½ star rating

2000:Wine magazine 4½ star rating

National Young Wine Show Gold Medals

Michealangelo International - Silver Medal



in the vineyard : Cultivar: 50% Merlot/35% Cabernet Franc/35% Cabernet Sauvignon

Soil type: Hutton, Clovelly

Rootstock: R99

Age of the vine: 7 years

Plant density: 2400 per hectare

Trellising: 3 wire perold

Pruning: Short bearer, Cordon

about the harvest: Yield: 7 tonnes per hectare.

in the cellar : As in becoming tradition in this blend, the Cabernet Franc component is relatively high, contributing a full spiciness to the fruit of the Merlot and Cabernet.

The aging vineyards now yield firmer tannin structures marrying bold fruit and structure with elegance. 100% open fermenter, cap punched through by hand every 4 hours. Fermentation at 30 degrees to enhance cultivar flavours and colour extraction.