

## Nitida Cabernet Sauvignon 1999

“Yummy” with a first impression of intense “ripe plum” fruit combining with fleeting “nutty-herb” At intervals “stylish gaminess” with “dark chocolate and Belgian toffee in a bottle” hit your mouth. Lots of velvety, fruit tannins for a stunning finish.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Nitida

**winemaker :** RJ Botha

**wine of origin :** Durbanville

**analysis :** alc : 14.19 % vol   rs : 2.2 g/l   pH : 3.76   ta : 5.6 g/l

**type :** Red

**pack :** Bottle   **closure :** Cork

1995: Decanter recommended wine

1997: Wine of the Month Club best Cabernet (November)

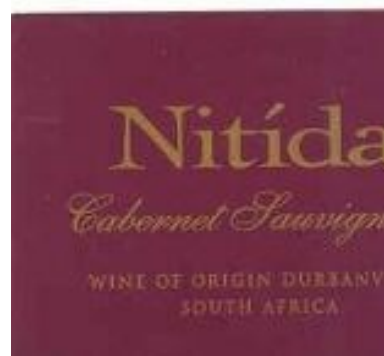
Wine magazine 4 star rating

1998: Veritas silver medal

Wine magazine 3 star rating

1999: Veritas silver medal

2000: Gold medal SA Young Wine Show



**ageing :** After a year in the bottle this wine is showing its true colours - lovely integrated berry fruit with harmonious tannins. It was worth the nerve-racking wait until mid April for full grape ripeness and the injection of mixed French coopers complements our style.

**in the vineyard :** Cultivar: 100%

Soil type: Hutton, Clovelly

Rootstock: R110

Age of the vines: 7 years

Plant density: 2400

Trellising: 3 wire perold

Pruning: Short bearer, Cordon

Yield: 5 tonnes /ha

**in the cellar :** 100% open fermenter, cap punched through by hand every 4 hours.

Extended skin maceration before fermentating at 30 degrees to enhance cultivar flavours and maximise colour extraction.