

Nitida Semillon Cape Town

Nitida

South Africa - Western Cape

Vibrantly fresh fruit aromas entice your senses as you're introduced to sweet and crispy honeycomb on your palate. Hints of oak are present on the nose, yet leaves you searching for it amongst the dance of mango and capsicum notes, adding to your ever-growing curiosity to discover the hidden layers of this full mouthfeel. Find yourself craving peaches and cream dessert whilst savoring a glass of a great Semillon.

Specifications	
Wine Type	White
Varietals	100% Semillon
Age of Vines	15 years average
Soil type	Hutton
Vinification	The Semillon grapes were left on the vine as long as possible to achieve full ripeness that gives the wine the distinctive flavor. As with Sauvignon blanc, an reductive approach is taken, using dry ice to limit the juice and wine's exposure to oxygen ensuring the retention of the volatile flavor compounds. After settling, 70% of the juice was fermented in 80% new French oak barrels. The wine was fermented cold in order to achieve the longest possible fermentation. After fermentation the wine was left on the lees for six months with regular batonnage that resulted in a full and rich wine.
Production	200 (9-liter cases)
Pairings	The touch of new oak suggests a need for creamy moules marinieres or even juicy lemon butter Tiger prawns.

