

CORONATA 2007

TASTING NOTES

a stunning example of a balanced blended white wine, a first impression of fresh honeysuckle and pithy citrus gives way to a lovely creamy mouthfeel full of fresh cut asparagus with a touch of toasty spice.

WINEMAKER'S COMMENTS

50% semillon from 100% new French oak (fermented and aged for 8 weeks) with 50% tank fermented sauvignon blanc. Grapes were from specially earmarked blocks and, as is the Nitida way with white wines, both grapes and juice were treated with infinite gentleness and love at each stage of the winemaking process. This wine for us is like trying to bring up a new child. This is the second year that we have blended a blend of 50% Sauvignon Blanc and 50% Semillon. We put the wine after blending back into very old barrels to see how this would influence the wine. The wine was bottled after 6 months in barrels. This wine has been intentionally designed to evolve with both cultivars, keeping it forever interesting over time. The tight sauvignon blanc acids will remain firm but grow gentler while that dash of greenpepper freshness will always speak of its Nitida origins. Nitida Coronata is the culmination of many years of working with and observing the characteristics of sauvignon blanc and semillon from our area. Grape blocks were specially chosen in the vineyard for their cultivar character and kept separate throughout the process and ultimately the best barrel of semillon and the best small tank of sauvignon blanc were blended until we found what we considered to be the optimum mix for drinkability now and into the future. Named after a beautiful green and yellow protea, *P. coronata*, sub-group "bearded sugarbush". The colours of the flower symbolise the blending of the cultivars, while the name is descriptive of the status of the wine.

TECHNICAL INFORMATION

YIELD:

WOOD: blended then 6 months old French barrels

ALCOHOL: 14,02%

SUGAR: 3,1 g/l

ACID: 5,9 g/l

PH: 3.53

PEDIGREE

2006 MICHELANGELO SILVER, PLATTER 4 STAR



Bernhard's wines show a fine marriage between the old and new world style.

He combines a mostly traditional, hands-on approach with the huge fruit-character and lovely soft tannins found in the Durbanville grapes.

At a time when everyone is adding massive wood to create showy, bold wines, we can rely on our fruit for size and develop the complexity around it.

This means our wines can be elegant without being insipid, bold without being aggressive, high quality without being over-wooded.