

NITIDA

HANDMADE IS AN ATTITUDE

CORONATA INTEGRATION 2022

CULTIVARS:	55% SAUVIGNON BLANC 45% SEMILLON
VINTAGE:	2022
ALCOHOL:	13.16%
RESIDUAL SUGAR:	2.8G/L
TOTAL ACIDITY:	6.3G/L
PH:	3.51
PRODUCTION:	1 200 BOTTLES

TASTING NOTES

Mesmerising, like sitting in the midst of guava, pineapple and citrus orchards. Wind-blown whispers of honey and cashew nuts evoke fond memories and a secret smile.

A wine worthy of a creamy companion, like a salmon and leek phyllo parcel with beurre blanc sauce.



WINEMAKER'S NOTES

Our Coronata Integration epitomizes the uniqueness of Durbanville's terroir and reflects the ability of South Africa to produce world class white blends.

This wine is comprised of 45% Semillon - fermented in French oak barrels allowing for a richer, fuller, rounder and more fruity wine - and 55% Sauvignon blanc - fermented in stainless steel to retain the freshness and vibrancy.

After fermentation the wine is blended and moved back to barrel to mature on the fine lees for another 8 months in seasoned 300L French oak barrels. This ensures a harmonious integration of the 2 components.

Named after the beautiful protea, P. Coronata. For us, the yellow core of the flower represents the Semillon, while the green petals on the outside, signifies the Sauvignon blanc in the blend.

2022

93 **Tim Atkin^{MW}** 2023

GOLD  2023

2021

4 ½  **Platter's**
BY  2023

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