

Coronata 2006

50% sauvignon blanc 50% semillon

Bernhard's wines depict a fine marriage between the old and new world. This comes from his traditional, hands-on approach combined with the huge fruit-character and lovely soft tannins found in his Durbanville grapes. At a time when everyone seems to be adding massive wood to produce 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. Quite simply, delicious to drink.



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Tasting Notes

A regal fusion of sauvignon blanc and semillon. Their synergy yields impressive silky balance and roundness, an explosive nose rich in pineapple, kiwi and gooseberry fruit and a finish full of mineral, herbaceous finesse. The firm acids will ensure that this wine will age beautifully from its early more sauvignon blanc presentation of asparagus, limestone and citrus into a bolder example of dense fruit, honey and buchu character.

Winemaker 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. Each year we make it we try something a bit different to try to coax the most out of the wine. We believe we have something that is very special already although we also believe there is more to come. 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

CULTIVAR: 50% sauvignon blanc 50% semillon
VINES: av. 8-12 t/ha
ROOT STOCK: R110
YIELD: 10t / ha
WOOD: blended then 6 months old French barrels
ALCOHOL: 13,76%
SUGAR: 3,4 g/l
ACID: 5,8 g/l
pH: 3.29