



NITIDA

HANDMADE IS AN ATTITUDE

CORONATA INTEGRATION 2014

Tasting Notes

Resounding seamlessness. Velvet whipped macadamia intimately hugs pure white stone fruit, savannah grassland and red pomello pith. Lends ambiance to a slow cooked festival ham and celebration to a humble salade lyonnaise.

Winemakers Comments

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

The Coronata is comprised of 60% Semillon - fermented in new French oak barrels allowing for a richer, fuller, rounder and more fruity wine and 40% Sauvignon blanc – fermented in stainless steel to retain the freshness and vibrancy of Sauvignon. After fermentation the wine is blended and moved back to barrel to mature on the fine lees for another eight months in seasoned 300L French oak barrels. This ensures a harmonious integration of the two components.

Named after the beautiful protea, P. Coronata, the Semillon in the blend represents the yellow core of the flower that is cupped by the green petals that represent the Sauvignon blanc in the blend.



TECHNICAL DATA

Alcohol: 13.0%
Residual Sugar: 3.2g/L
Total Acidity: 6.2g/L
pH: 3.35

VITICULTURAL DETAILS

Cultivar: 40% Sauvignon Blanc, 60% Semillon
Vintage: 2014
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton