



## CORONATA INTEGRATION 2016

### TASTING NOTES

A clear yin yang duality of Sauvignon Blanc and Semillon. Fresh white peach, wild sorrel and prickly nettles flow into a creamy, nutty, ripe pear experience. Enfolded with mellow cedar and golden delicious apple fragments, infiltrated with an illusion of saffron and white pepper. Partake before, during and after a feast of Fiona's butter chicken.

### 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 49% Semillon - fermented in new French oak barrels allowing for a richer, fuller, rounder and more fruity wine and 51% Sauvignon blanc – fermented in stainless steel to retain the freshness and vibrancy of Sauvignon blanc. 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.

### VITICULTURAL DETAILS

Cultivar: 51% Sauvignon Blanc and 49% Semillon  
Vintage: 2016  
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E  
Soil Type: Hutton

### TECHNICAL DATA

Alcohol: 13.88%  
Residual Sugar: 2.8g/L  
Total Acidity: 5.9g/L  
pH: 3.47  
Total extract: 22.7g/L

