



CORONATA INTEGRATION 2017

TASTING NOTES

A white blend celebrating a marriage of barrel fermented Semillon and fresh tank Sauvignon Blanc before evolving for a year in wood. Impressions of crispy apricots, creamy amarula & showy flambé pancakes with chai spice make you hanker for Gran's Sunday roast pork and crackling.

WINEMAKER, DANIEL KEULDER'S 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 50% Semillon - fermented in new French oak barrels allowing for a richer, fuller, rounder and more fruity wine and 50% 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 of which one third new oak. 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: 50% Sauvignon Blanc and 50% Semillon
Vintage: 2017
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.43%
Residual Sugar: 3.0 g/L
Total Acidity: 6 g/L
pH: 3.43
Total extract: 22.4 g/L
Annual Production: 3 600 btl's

