



ALTHOUGH NOT INTENTIONALLY AWARD DRIVEN, THERE IS NO DENYING THE STATUS OF THIS TINY FAMILY OWNED DURBANVILLE CELLAR. OWNER AND CELLARMASTER, BERNHARD VELLER, INSISTS THAT NITIDA WINES ARE AS GOOD AS THEY ARE BECAUSE "WE DON'T AIM OUR SKILLS AT WINNING AWARDS BUT RATHER AT PRODUCING REAL, HONEST BEAUTIFUL WINES IN A STYLE THAT WE LOVE TO DRINK AS MUCH AS OUR CUSTOMERS APPEAR TO."

"WE RELY ON THE ENVIABLE DURBANVILLE FRUIT FOR IMPACT AND DEVELOP THE WINE'S COMPLEXITY AROUND IT". NITIDA'S WINES ARE ELEGANT WITHOUT BEING INSIPID, BOLD WITHOUT BEING AGGRESSIVE AND HIGH QUALITY WITHOUT BEING OVER-WOODED.

WORKING WITH INTENSE CARE, WE FOLLOW A VERY TRADITIONAL "HANDMADE" APPROACH TO MAKING WINE. NITIDA PEOPLE STAY PERSONALLY INVOLVED FROM VINEYARD TO TASTING ROOM AND BELIEVE IN GETTING THEIR "HANDS DIRTY".

OUR APPROACH HAS BEEN UNEQUIVOCALLY ENDORSED BY THE STRING OF ACCOLADES AWARDED TO OUR WINES SINCE OUR VERY FIRST WINE, THE 1995 SAUVIGNON BLANC, RECEIVED A DOUBLE-GOLD VERITAS MEDAL.

THIS YEAR ALONE WE WON THE INAUGURAL TROPHY FOR "BEST PRODUCER" AT THE PRESTIGIOUS MICHELANGELO INTERNATIONAL WINE AWARDS, AND WE WERE AGAIN PLACED IN THE TOP 10 SA SAUVIGNON BLANC IN BOTH WINE MAGAZINE AND THE BARTHO EKSTEEN COMPETITION. OUR SEMILLON IS WIDELY RECOGNISED AS A BENCHMARK IN THIS CULTIVAR, AND OUR CORONATA IS SAID TO BE PAVING THE WAY FOR BLENDED WHITES IN SOUTH AFRICA.

NITIDA IS, IN FACT, THE MOST FREQUENTLY AND CONSISTENTLY AWARDED WINERY OF ITS SIZE IN SOUTH AFRICA, AND HAS ACHIEVED WHAT FEW CELLARS CAN BOAST - ACCLAIM FOR WINES OF EVERY CULTIVAR PRODUCED IN THEIR CELLAR.

Coronata 2008

Tasting Notes

Summer blossom builds into creamy lanolin, full baked honey has zesty moments, and indulgent creme brulee lingers.

Winemaker's Comments

49% semillon in 100% new French oak (fermented and aged for 8 weeks) then blended with 51% tank fermented sauvignon blanc. Grapes were from specially earmarked blocks. This is the third year that we have mixed these 2 cultivars and again this year we put the completed blend into barrel for 6 months. This wine has been intentionally designed to evolve with both cultivars, and behaves a bit like a child - showing different aspects of its character at different times - it remains forever interesting. As it ages, the tight sauvignon blanc acids will remain firm but grow gentler while that dash of greenpepper freshness will always speak of its Nitida origins. The semillon character will deepen into a warm honey and become more dominant on the palate. 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

YIELD: n/a

WOOD: blended then 6 months old French barrels

ALCOHOL: 14,38%

SUGAR: 3,4 g/l

ACID: 6,1 g/l

PH: 3.31

Pedigree

2006 Michelangelo silver, Platter 4 star; 2007 Michelangelo silver, Michelangelo gold (in 2009) 4 stars Wine Magazine, Trophy Wine Show bronze; 2009 Michelangelo gold medal AND BEST PRODUCER ON SHOW, Platters 4½ stars