

# NITÍDA

HANDMADE IS AN ATTITUDE

## CORONATA INTEGRATION 2019

56% SAUVIGNON BLANC , 44% SEMILLON

### TASTING NOTES

The effortless harmony of Sauvignon Blanc and Semillon tease your senses with whispers of oak and apricot. Macadamia nut, vanilla pod, lemon zest & spice take you to a far off destination while sharing a mild Thai green curry.

### 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 44% Semillon - fermented in new French oak barrels allowing for a richer, fuller, rounder and more fruity wine and 56% 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: 56% Sauvignon Blanc,  
44% Semillon  
Vintage: 2019  
Annual Production: 1282 bottles

### TECHNICAL DATA

Alcohol: 14.5%  
Residual Sugar: 3.6g/L  
Total Acidity: 5.8g/L  
pH: 3.53



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NITIDA CELLARS, TYGERBERGVALLEY ROAD,  
DURBANVILLE