

# NITIDA

HANDMADE IS AN ATTITUDE

## CORONATA INTEGRATION 2023

CULTIVARS:	51% SAUVIGNON BLANC 49% SEMILLON
VINTAGE:	2023
ALCOHOL:	13.47%
RESIDUAL SUGAR:	2.6G/L
TOTAL ACIDITY:	6.6G/L
PH:	3.43
PRODUCTION:	2 600 BOTTLES

## TASTING NOTES

The aroma of white peach blossoms brings about a sense of freshness and delight. Beeswax and lemon spark excitement on your palate. This full, luxurious wine can stand alone, but would compliment a pan-fried West Coast Sole and seasonal greens.



## WINEMAKER'S NOTES

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

This wine is comprised of 49% Semillon - fermented in 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.

After fermentation the wine is blended and moved back to barrel to mature on the fine lees for another 8 months in seasoned 300L French oak barrels. This ensures a harmonious integration of the two components.

Named after the beautiful protea, P. Coronata. For us, the yellow core of the flower represents the Semillon, while the green petals on the outside, signifies the Sauvignon blanc in the blend.

2022

93 **Tim Atkin**<sup>MW</sup> 2023

GOLD  2023

4 ½ ★  2024  
BY 