CORONATA INTEGRATION

TASTING NOTES

Honeycomb and salted caramel meet ripe melon and apricot, rounded out by months resting in oak until every edge turns soft. There's a warmth to it, the kind that fills a kitchen when marmalade is still on the stove, long before anyone's found a spoon. Pour it generously alongside a Mediterranean pork and bean medley, and don't be surprised if the glass empties before the plate does.



WINEMAKER'S NOTES



A wine shaped by Durbanville, and by the quiet art of bringing two distinct varieties into balance. Semillon and Sauvignon Blanc form the heart of Coronata Integration. The Semillon is fermented in French oak, bringing richness, fullness and a rounded texture, while the Sauvignon Blanc is fermented in stainless steel to preserve its freshness and vibrancy. Once fermentation is complete, the two are brought together and returned to seasoned 300-litre French oak barrels, where they spend a further eight months maturing on the fine lees. The result is a seamless meeting of texture and freshness, richness and restraint.

Coronata Integration takes its name from Protea coronata. Its yellow centre represents our Semillon; its green outer petals, the Sauvignon Blanc. Two distinct elements, naturally belonging together, a fitting expression of Durbanville terroir and the possibilities of South African white wine.

CULTIVAR:
52% SAUVIGNON BLANC
48% SEMILLON

VINTAGE:
2025

ALCOHOL:
13.69%

RESIDUAL SUGAR:
2.7G/L

TOTAL ACIDITY:
6.0G/L

PH:
3.33

PRODUCTION:
2 300 bottles



COLOUR
Pale straw gold

AROMA
Golden apple, apricot and honeycomb

PALATE
Ripe melon, salted caramel

FINISH
Soft, rounded and lingering

PERFECT MOMENTS

WILD SMOKED SALMON



APRICOT COUSCOUS



PEAR AND ROCKET SALAD



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