



CORONATA INTEGRATION 2015

TASTING NOTES

Chance upon a best friend. Crunchy quince, bursts of gooseberry and granny smith apples stroll arm-in-arm with wild sorrel, lemongrass and spring pea-shoots. Warms with lovely honey almond as delightful white pepper, organic nettles and gentle gun flint reminisce of previous Nitida jewels. For another indelible memory you could partner with an exotic Vietnamese Pho broth.

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 60% Semillon - fermented in new French oak barrels allowing for a richer, fuller, rounder and more fruity wine and 40% 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. 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: 60% Semillon and 40% Sauvignon Blanc
Vintage: 2015
GPS Co-Ordinates: 33 50'9"S, 18 35'31"E
Soil Type: Hutton

TECHNICAL DATA

Alcohol: 14.5%
Residual Sugar: 3.0g/L
Total Acidity: 5.8g/L
pH: 3.49
Total extract: 22.8g/L

