

# NITÍDA

## CORONATA INTEGRATION 2012

### Tasting Notes

Meander through a labyrinth of crisp green apples, trampled gooseberry bush and star jasmine.

A scent of herb and saffron spice underfoot and a sacred zest and honey almond centre. Evokes a fantasy of East coast sole beurre blanc with a salad of freshly sprouted micro greens.

### Winemakers Comments

The Coronata is comprised of Sauvignon Blanc (57%), this being vinified in tank so as to retain freshness and vibrancy, and Semillon (43%), which is fermented in new French oak barrels allowing for a richer and fuller wine. Once blended the wine matures for a further eight months on fine lees in seasoned 300 litre barrels so as to ensure the harmonious integration of the two components. The grapes are meticulously sorted and hand harvested at 22 – 23.5°Balling.



### TECHNICAL DATA

Alcohol: 13.0%  
Residual Sugar: 2.0g/L  
Total Acidity: 6.2g/L  
pH: 3.33

### VITICULTURAL DETAILS

Cultivar: 57% Sauvignon Blanc, 43% Semillon  
Vintage: 2012  
GPS Co-Ordinates: 33°50'9" S, 18°35'31" E  
Soil Type: Hutton

