

# NITÍDA

## CORONATA INTEGRATION 2013

### Tasting Notes

If wine were dessert this would be homemade creamy custard spiced with grapefruit zest. Hints of refreshing crunchy quince, green apple and white pear. For perfection just add crispy fried squid with lemon mayo or pork meat balls in a creamy porcini sauce, gremolata and walnuts.

### 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 Sauvignon Blanc (60%), this being vinified in tank so as to retain freshness and vibrancy, and Semillon (40%), 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.

Named after a beautiful green and yellow protea, *P. coronata*, sub-group "bearded sugarbush". The colours of the flower symbolise the blending of our favourite cultivars (sauvignon blanc and semillon), while the name Coronata alludes to this wine's status as the crowning glory in our range.



### TECHNICAL DATA

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

### VITICULTURAL DETAILS

Cultivar: 60% Sauvignon Blanc, 40% Semillon  
Vintage: 2013  
GPS Co-Ordinates: 33°50'9"S, 18°35'31"E  
Soil Type: Hutton

