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Nitida Coronata Integration 2009

Sauvignon Blanc and Semillon meld as jasmine warms to honeysuckle, crisp nutty green apples meet luscious loquats and a lingering greenpepper finish goes undercover in smooth panacotta.

variety : Sauvignon Blanc | Sauvignon Blanc, Semillon
winery : Nitida
winemaker : RJ Botha
wine of origin :
analysis : **alc :** 13.85 % vol **rs :** 1.7 g/l **pH :** 3.34 **ta :** 5.8 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

in the cellar : 44% semillon from 100% new French oak (fermented and aged for 12 weeks) with 56% tank fermented sauvignon blanc. Grapes were from specially earmarked blocks. This is the third year that we have blended these 2 cultivars but this year we put the completed blend into barrel again for 7 months.(300L 2nd & 3rd fill - bottle aged before release) Not pumped out of barrel, but pushed out using CO2 to protect the sensitive flavours of the blend. This wine has been intentionally designed to evolve with both cultivars, and behaves a bit like a child - showing different aspects of its character at different times - it remains forever interesting. As it ages , the tight sauvignon blanc acids will remain firm but grow gentler while that dash of greenpepper freshness will always speak of its Nitida origins, while the semillon character deepens into a warm honey and becomes more dominant on the palate.