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Nitida Coronata Integration 2010

Intrigue marries scrumptious. Traditional asparagus and Renosterveld honey mingle intimately with creamy rhubarb, loquats and lime creating a swirling sense of spring orchard. Just add fresh crayfish and prawns.

variety : Sauvignon Blanc | 70% Sauvignon Blanc, 30%Semillon
winery : Nitida
winemaker : RJ Botha
wine of origin : Durbanville
analysis : **alc :** 13.78 % vol **rs :** 1.9 g/l **pH :** 3.4 **ta :** 7.4 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

in the vineyard : VINE:13yrs Semillon, 5-15yrs Sauv Blanc
ROOT STOCK:mainly R110
YIELD:8 – 12 t/ha

about the harvest: Grapes were from specially earmarked blocks.

in the cellar : This is the sixth year that we have blended these 2 cultivars; once again we put the completed blend into barrel for 8 months. (300L 3rd & 4th 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. The semillon character will deepen into a warm honey and will become more dominant on the palate. Nitida Coronata Integration is the culmination of many years of working with and observing the characteristics of sauvignon blanc and semillon from our area. Grape blocks were specially chosen in the vineyard for their cultivar character and kept separate throughout the process and ultimately the best barrel of semillon and the best small tank of sauvignon blanc were blended until we found what we considered to be the optimum balance for drinkability now and into the future.

