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Nitida Coronata Integration 2012

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.

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.



variety : Sauvignon Blanc | 60% Sauv Blanc, 40% Semillon
winery : Nitida
winemaker : RJ Botha
wine of origin : Durbanville
analysis : **alc :** 12.90 % vol **rs :** 2.61 g/l **pH :** 3.33 **ta :** 5.87 g/l
type : White **style :** Dry **taste :** Herbaceous **wooded**
pack : Bottle **closure :** Cork

2011 Platter 5 Star; 93 points Tim Atkin MW; 2010 Concours Mondial du Sauvignon - silver medal (only SA blend medallist); Old Mutual Trophy Wine - silver medal; Platters 4½ stars, Michelangelo silver medal, Veritas Silver; 2009 Michelangelo gold medal and Best Producer on Show, Wine Magazine 4½ stars; 2008 Platters 4½ stars, Concours Mondial du Sauvignon Silver(in 2010); 2007 Michelangelo silver, Michelangelo gold (in 2009) 4 stars Wine Magazine, Trophy Wine Show bronze; 2006 Michelangelo silver, Platter 4 star.

ageing : This wine will only get better over the next 5 to 10 years.

in the vineyard : VINE:14 years Semillon, 6-16 years Sauvigon Blanc
ROOT STOCK: Mainly R110
YIELD:8 – 12 t/ha

about the harvest: Grapes were from specially earmarked blocks.

in the cellar : This wine is the blending together of the 2 opposite styles of white wine; a reductive very, crisp Sauvignon blanc & the oxidative fuller, rounder barrel fermented Semillon, again we have used 60% Sauvignon blanc and 40% Semillon. Once blended the wine goes back into 7th fill 300 litre French oak barrels, for 8 months, it is tasted every 2nd week until we feel it is ready to be bottled. Then instead of being pumped out of the barrel, it is pushed out using CO2 to protect the delicate flavours before being stabilized and bottled. The end result is wine that has a wonderful balance of freshness and ageabilty.

WOOD: 40% Sem 12 wks new Fr barrels. Blended then 8 mnths 7th fill Fr oak barrels.