



# protea

## Protea Chardonnay

VINTAGE: 2017

AVERAGE SUMMER TEMP: 18.25°C

RAINFALL: 515mm

HARVESTING BEGAN: 13/01/2016

HARVESTING ENDED: 08/03/2016

ORIGIN OF FRUIT: Robertson & Franschhoek

SOIL TYPE: Red clay loam and clay Karoo, Decomposed granite

YIELD: 10t/ha

**VINTAGE NOTES:** Early ripening conditions saw the first fruit arrive at the cellar mid-way through January. Although the drought conditions persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids. A great vintage.

**WINEMAKING:** Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was whole- bunch pressed and the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. A small portion of the total blend was fermented with new French Oak to add complexity and structure. The wine spent a month on the lees, before being blended and bottled in May.

**TASTING NOTES:** Whiffs of fresh pear, pineapple and rock melon, dominate this attractive tropical bouquet. Hints of zesty lime and nectarine add complexity and balance to the palate, while providing elegance and structure to the wine. The aftertaste is pleasantly refreshing yet soft and round with a lingering finish.

