



protea

Protea Chardonnay

VINTAGE: 2018

AVERAGE SUMMER TEMP: 18.1°C

RAINFALL: 630.95mm per annum

HARVESTING BEGAN: 25/01/2018

HARVESTING ENDED: 29/01/2018

ORIGIN OF FRUIT: Franschoek and Robertson

SOIL TYPE: Red clay loam and decomposed granite

YIELD: 10t/ha

VINTAGE NOTES: Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with outstanding flavour and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 – 8 days later than the previous 3 vintages. Overall a very promising vintage, albeit that yields were significantly lower.

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.

TASTING NOTES: Gentle Valencia and Sicilian blood orange vie with the tang of grapefruit and lemon zest on the nose. Tangy, juicy citrus is obvious in the mouth too – with more of that blood orange and grapefruit apparent, but in a soft, harmonious package. Delightful succulence and freshness with a mellow, comforting texture and a mild lees element apparent. Long, refined tail.

