



protea

Chenin blanc

VINTAGE: 2017

AVERAGE SUMMER TEMP: 17.7°C

RAINFALL: 535mm

HARVESTING BEGAN: 25/01/2017

HARVESTING ENDED: 01/02/2017

ORIGIN OF FRUIT: Swartland and Voor-Paardeberg

SOIL TYPE: Decomposed granite and shale

YIELD: 8t/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: The grapes were hand-picked during the early morning hours at optimal ripeness and transported to the cellar in refrigerated trucks. The fruit was de-stemmed and whole-bunch pressed before the juice was settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. The wine spent 2 months on the lees in stainless steel tanks, before being blended and bottled.

TASTING NOTES: Vivid melon, citrus and nectarine aromas. Lively and fresh entry to the palate with stonefruit, peach and apricot immediately apparent. Crisp and zesty with some citrus notes adding vibrance. Rounded, fleshy mid-palate with ample fruit character balanced by acidity. Gently lingering light finish.

