



protea

Protea Rosé

VINTAGE: 2017

VARIETAL: Mourvedre (52%), Cinsaut (35%), Grenache (7%), Shiraz (6%)

AVERAGE TEMPERATURE: 17.86°C

RAINFALL: 490.85mm

HARVESTING BEGAN: 02/02/2017

HARVESTING ENDED: 02/03/2017

VINTAGE NOTES: 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.

IN THE VINEYARD: The Protea Rosé is a blend of grapes from our Rooderust farm in Darling and Riebeeksrivier in the Swartland. Other coastal lying vineyards were also sourced to produce the blend which is aimed at emulating the classic rosés typically found in the southern coastal regions of France.

WINEMAKING: Grapes were hand-picked between late January and end of March 2017. Upon arrival at the cellar, they were whole-bunch pressed immediately or given very limited skin contact time to minimise the extraction of colour. The juice was allowed to settle overnight before being racked and cold-fermented using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks before being blended and bottled.

TASTING NOTES: Pale blush-pink colour. Gentle aromas of nectarine and lemon zest. Tangy entry to the mouth with vivid lemon- and citrus zest flavour. Juicy succulence with more stonefruit apparent, along with light fruity hints of plum and red cherry. A lively, vibrant mouthful which finishes nicely dry. An ideal summertime sipper.

