



protea

Chardonnay

VINTAGE: 2021

AVERAGE TEMP: 17.7°C

RAINFALL: 928.4mm

HARVESTING BEGAN: 29/01/2021

HARVESTING ENDED: 08/02/2021

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite & shale

YIELD: 10ton/ha

CULTIVAR: Chardonnay

VINTAGE NOTES: "Late, slow and steady" would be the best way to describe the 2021 vintage. The preceding winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring which in turn resulted in a delayed but relatively even bud break, flowering and fruit set. The moderate summer temperatures slowed the ripening period and resulted in harvest starting about two weeks later than normal. The usually hot month of February was uncharacteristically cool, allowing for the gradual ripening of fruit with good flavours and acidity. Overall an exceptional vintage which promises to deliver outstanding wines.

WINEMAKING NOTES: Each vineyard was harvested separately by hand in the cool early morning hours to capture the freshest 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 this Chardonnay was fermented and matured in French Oak, before being blended with the rest and bottled.

TASTING NOTES: Gentle and appealing bouquet of peach and citrus. Those same flavours are found on the palate– again gentle but bright, vivacious and attractive. There is ample refreshment on offer with succulence and vivid acidity that continues as a medium-bodied but long after taste. Well balanced, light and charming for everyday enjoyment.

Alc: 13 % TA: 6.0g/l pH:3.31 RS: 3.5 g/l



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