



# protea

## Cabernet Sauvignon

VINTAGE: 2018

AVERAGE TEMP: 17.6°C

RAINFALL: 571.7

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Predominantly granite and clay soils

YIELD: 10ton/ha

HARVESTING BEGAN: 15 February 2018

HARVESTING ENDED: 20 March 2018

**VINTAGE NOTES:** 2018 showed good fruit and a good stable wine. Lower rainfall definitely contributed to more challenges in the cellar. Yields have gone down and smaller bunches are noticeable. With good structure and tannin, one should be careful not to overwork the grapes during fermentation and as a result, lose the distinctive fruit flavour components of our Protea range.

**WINEMAKING:** The grapes were selected from various growing regions and transported to the cellar. Alcoholic fermentation was done in stainless steel tanks. As soon as the wine had fermented dry, it was taken off the skins and pressed. After malolactic fermentation, the wine was racked off the lees and aged on a selection of French oak staves for approximately 12 months.

**TASTING NOTES:** Bold blueberry- and ripe raspberry aromas. The palate is simultaneously approachable, juicy and light with an abundance of supple blue and red berry fruit as well as deeply alluring with darker liquorice, earth and graphite flavours below. It's vivacious but also serious with a considered dry, tannic element underpinning it. Well-judged, balanced and long.

