



# protea

## Chardonnay

VINTAGE: 2019

AVERAGE SUMMER TEMP: 19.2°C

AVERAGE RAINFALL: 254.9mm

HARVESTING BEGAN: 25/02/2019

HARVESTING ENDED: 25/02/2019

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Red clay loam

YIELD: 12t/ha

**VINTAGE NOTES:** The 2019 vintage was a very challenging one, mainly due to uneven ripening during the early stages of harvest. October 2018 experienced wet, cold, and unusually warm conditions, as well as strong winds that caused significant damage in certain vineyards. This led to poor set and the consequent uneven ripening of bunches. The conditions during January and February were very favourable, with cool nights and moderate daytime temperatures resulting in great fruit flavours and exceptional acids. Despite the slower start, the white and rosé harvest was intense and compact, ending 2 weeks earlier than the 2018 vintage.

**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 French Oak to add complexity and structure. The wine spent 2 months on the lees before being blended and bottled.

**TASTING NOTES:** Appealing stone fruit and citrus – grapefruit and oranges – whiffs on the nose. The palate is bright, vibrant and fresh with vivid grapefruit and nectarine flavours. There is a gentle suggestion of marmalade with a lees element adding extra fullness to the mouth. Lovely tang of acidity, which is not overplayed. Light to medium bodied with good length, the wine is unfussy and approachable but with a long finish.

