



protea

Chardonnay

VINTAGE: 2020

AVERAGE TEMP: 18.9°C

RAINFALL: 638.01mm

HARVESTING BEGAN: 20 January 2020

HARVESTING ENDED: 19 February 2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite & shale

YIELD: 10ton/ha

CULTIVAR: Chardonnay

IN THE VINEYARD: The Protea Chardonnay is made from a blend of grapes from Robertson and various Coastal regions in the Western Cape, namely Paarl, Wellington and Swartland - each contributing its own individual character ranging from fresh apple and citrus, to riper stone fruit flavours. This blend ensures great consistency over vintages.

VINTAGE NOTES: Good rainfall and favourable climatic conditions during the growing season allowed for good flowering and fruit set. Vineyards generally saw a significant increase in yield, and the ripening period was nicely spread out due to the cool, moderate conditions during summer. Good healthy fruit with beautiful flavours make this 2020 vintage one of the most outstanding and enjoyable vintages in recent years.

WINEMAKING: Each vineyard was harvested separately by hand in the cool early morning hours to capture a fresh flavour profile. The fruit was whole-bunch pressed and the juice settled overnight. All parcels were kept separate and racked into fermentation tanks with selected yeast strain cultures. A small portion of the total blend was fermented and matured in French Oak, before being blended and bottled.

TASTING NOTES: Beautiful floral notes of orange blossom and honey suckle mingled with lemon zest and grapefruit on the nose. Ripe pineapple and orange citrus flavours evident on first impression, with marmalade and baked apple sweetness adding weight to a juicy palate. Firm and vibrant acidity ensures a very moreish flavour on the finish.

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

www.proteawines.com

