



# protea

## Chenin Blanc

VINTAGE: 2019

AVERAGE TEMP: 19.9°C

RAINFALL: 780mm

HARVESTING BEGAN: 23/01/2019

HARVESTING ENDED: 18/02/2019

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite and shale

AVERAGE YIELD: 10 ton/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:** The grapes were handpicked during the early morning hours at optimal ripeness and transported to the cellar in refrigerated trucks. The fruit was both de-stemmed and whole bunch pressed before the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. The wine spent 2 months on the lees in stainless steel tanks, before being blended and bottled.

**TASTING NOTES:** Appealing nose of nectarine, white peach and pear drop. In the mouth it is fresh and succulent with bright stonefruit – again peach and nectarine are obvious. Lively green melon and pear flavour too, with broad but gentle lees notes on the midpalate. Well balanced and tasty with a long, rewarding tail.



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