



protea

Chenin Blanc

VINTAGE: 2020

AVERAGE TEMP: 17.9°C

RAINFALL: 578.9mm

HARVESTING BEGAN: 21/01/2020

HARVESTING ENDED: 14/02/2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite, decomposed shale

AVERAGE YIELD: 10 ton/ha

IN THE VINEYARD: The Protea Chenin Blanc is a blend of grapes sourced from various districts in the Coastal regions of the Western Cape, namely Swartland, Paarl and Wellington. The resulting blend offers an appealing and generous style of wine that is well balanced and refreshing.

VINTAGE NOTES: Good rainfall and favourable climatic conditions during the growing season allowed for good flowering and fruit set. Most vineyards 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 and analyses make this 2020 vintage one of the most outstanding and enjoyable vintages in recent years.

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

TASTING NOTES: Fresh enticing aromas of apple, white pear and summer fruits are supported by gentle floral notes that invite you in for more. The palate is clean and refreshing, with succulent flavours of white peach and kiwi fruit vying for dominance. Crispy apple, pear and nectarine flavours are also present and beautifully balanced with a firm, fresh acidity which lingers seamlessly in a long finish..

ALC: 13.5%

TA: 6.28G/l

RS: 2.7G/l

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