



protea

Dry Rosé

VINTAGE: 2020

AVERAGE TEMP: 17.5°C

RAINFALL: 578.9mm

HARVESTING BEGAN: 03/02/2020

HARVESTING ENDED: 26/02/2020

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite, decomposed shale, clay

AVERAGE YIELD: 20t/ha

BLEND: Mourvèdre 41% Cinsaut 29% Grenache 21% Carignan 5% Syrah 4%

IN THE VINEYARD: The Protea Rosé is a blend of grapes from various wards in the Coastal regions of the Western Cape. Each vineyard is carefully nurtured and the fruit harvested specifically for the production of a lighter and fresher style of rosé.

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: Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was both de-stemmed and whole-bunch pressed before overnight settling. The individual parcels were fermented separately by a selection of cultured yeast strains in stainless steel tanks. After fermentation, the wine was allowed to spend time on the lees in order to build a full, well rounded palate before being blended and bottled.

TASTING NOTES: Vibrant pale coral and light salmon hue on display with this delightfully refreshing rosé. Orange citrus notes of grapefruit and tangerine are apparent, with fresh cut watermelon, wild flowers and lemon zest playing a supporting role. The delicate palate is clean and refreshingly dry, with more of the same watermelon and citrus fruit adding sweetness and balance to the long finish.

ALC: 12.5%

TA: 5.8 G/ℓ

RS: 3.0 G/ℓ



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