



protea

Pinot Grigio

VINTAGE: 2020

AVERAGE TEMP: 18.3°C

RAINFALL: 638mm

HARVESTING BEGAN: 07/01/2020

HARVESTING ENDED: 09/03/2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed Granite and shale

YIELD: 10t/ha

VINTAGE NOTES: Protea Pinot Grigio is made from a blend of grapes sourced from various regions of the Western Cape, namely Franschhoek, Groenekloof, Darling, Elgin and Elandsloof. 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 were harvested, resulting in a well-balanced and refreshing wine.

WINEMAKING NOTES: Grapes were handpicked midway through January. Upon arrival at the cellar, they were swiftly whole-bunch pressed to avoid any colour extraction from this blue/grey grape. The juice was allowed to settle overnight before being racked and cold-fermented, using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks prior to bottling.

TASTING NOTE: Nectarine and peach aromas with a charming overlay of sweet floral notes. Delicious mouthful of more stone fruit – bright, juicy and refreshing with a pleasant citrus tang. Nothing is overplayed or dominant. Gentle fruitiness and acidity are well balanced with a lovely grapefruit pith-tinged tail.

Alc: 12.5 % TA: 5.3 g/l pH: 3.32 RS: 3.4 g/l



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