



protea

Sauvignon Blanc

VINTAGE: 2019

AVERAGE TEMP: 19.8°C

RAINFALL: 710.15mm

HARVESTING BEGAN: 18/01/2019

HARVESTING ENDED: 21/02/2019

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and shale

AVERAGE YIELD: 10t/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: Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was de-stemmed, crushed, and given overnight skin contact prior to being drained and pressed the following day. A two-day settling period followed before the individual parcels were fermented separately by a selection of cultured yeast strains. 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: Gentle aromas of stone fruit, nectarine and pear drops with a light brush of flint. Rounded, juicy palate that expresses abundant tropical flavours. The pear drop, nectarine and citrus typicity are easy to find. Bright and lively acidity balances the fruity tropicality, which makes for a fleshy, appealing mouthful. The subtle gravel and flint nuance comes through on the tail. Good length overall

