



# protea

## Shiraz

VINTAGE: 2019

AVERAGE TEMP: 18.3°C

RAINFALL: 436.5mm

HARVESTING BEGAN: 18 February 2019

HARVESTING ENDED: 22 February 2019

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite

YIELD: 12ton/ha

CULTIVAR: 100% Shiraz

**IN THE VINEYARD:** The grapes were selected from various optimum growing regions, combining diverse terroir to create a consistent style that is fruit driven and lively, as is customary Protea wines.

**VINTAGE NOTES:** The 2019 South African vintage was lower in volume than ever before due to the preceding drought. Despite the smaller crop, good quality wines can be expected from this vintage. With smaller berries, there is a good concentration of flavour and a balance between acidity and sugar, contributing to the expected quality of 2019 vintage.

**WINEMAKING:** Alcoholic fermentation was completed in Stainless steel tanks ensuring the preservation of bright red fruit. The wine was pressed and racked off the lees after malolactic fermentation, and then aged on a selection of French oak staves for approximately 12 months.

### TASTING NOTES:

Beautiful typical varietal Shiraz perfume with an enticing floral overlay. A combination of red and purple fruit dominates the nose with violets and hints of spice. The pallet dances with a combination of raspberry and black current and fades into a smokey and flinty finish. Soft and elegant tannins are well supported by good structure and body.

Alc: 14.5 %    TA: 5.3g/l    pH:3.61    RS: 3.9 g/l

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