



protea

Cabernet Sauvignon

VINTAGE: 2024

AVERAGE TEMP: 17.8°C

RAINFALL: 893.9mm

HARVESTING BEGAN: 21 February 2024

HARVESTING ENDED: 7 March 2024

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and clay

YIELD: 8.6 ton/ha

VINTAGE NOTES: The 2024 vintage followed a particularly wet winter in the Western Cape, with heavy rainfall, flooding and strong winds affecting some coastal regions. The warm, dry growing season that followed led to an earlier-than-usual harvest, while helping to develop concentrated fruit flavours. Overall, 2024 produced grapes of very good quality, resulting in wines with expressive fruit and good concentration.

WINEMAKING NOTES: Grapes from selected vineyards across the Western Cape were brought to the cellar, where they underwent fermentation in stainless-steel tanks. Once fermentation was complete, the wine was pressed and allowed to undergo malolactic fermentation. It was then aged for approximately six months with French oak staves, adding subtle spice and structure while allowing the fruit to remain at the forefront.

TASTING NOTES: Aromas of dark berries and delicate floral notes lead to a generous, fruit-driven palate. Ripe berry flavours mingle with hints of rich fruitcake and subtle cedar spice, supported by soft, rounded tannins and well-integrated oak. Fresh and succulent, the wine has a smooth, approachable character and is enjoyable now, with the structure to develop gracefully over the next few years. The finish is focused, balanced and lingering.

Alc: 14%

ph. 3.66

Rs. 3.8 g/l

TA. 5.7 g/l



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