



protea

Rosé

VINTAGE: 2026

AVERAGE TEMP: 18.2°C

RAINFALL: 690.1mm

HARVESTING BEGAN: 23 January 2026

HARVESTING ENDED: 23 February 2026

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite, shale & clay

YIELD: 9.8tons/ha

CULTIVAR: 40% Grenache, 24% Shiraz, 22% Cinsault, 14% Mouvedre

VINTAGE NOTES: The 2026 harvest began earlier than any team has experienced before, with a larger than expected crop and very good to excellent quality potential. Favourable weather conditions supported healthy vineyards, improved fruit set, and balanced ripening. While berry sizes were slightly smaller in some cases, this contributed to better concentration. The 2026 season will be remembered as an exceptionally early and fast-paced harvest, producing grapes with slightly lower acidity but remarkable concentration of flavor.

WINEMAKING: All vineyard parcels were harvested by hand at optimum ripeness and vinified separately. The fruit was both de-stemmed and whole bunch pressed, with the juice settling overnight before being racked into stainless steel tanks for fermentation. The wine was left on the lees for several months to develop a full, well-rounded palate before being blended and bottled.

TASTING NOTES: The medium blush pink hue instantly catches the eye. Gentle floral aroma mingles with the more obvious cherry and plum fruit. Strawberry and raspberry join the party on the palate which is round, cheery and deliciously succulent. Light, easy and fun with good acidity which balances the ripe fruit perfectly. Eminently quaffable and perfect for summer.

Alc: 13% ph. 3.21 Rs. 3.7 g/l TA. 5.7 g/l

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