



protea

Pinot Grigio

VINTAGE: 2025

AVERAGE TEMP: 17.8°C

RAINFALL: 926.5mm

HARVESTING BEGAN: 20 January 2025

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ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite

YIELD: 12 ton/ha

VINTAGE NOTES: The preceding winter brought above-average rainfall, helping to replenish dam levels and restore soil moisture. This, combined with a moderate and dry spring and summer, led to vigorous vine growth and ideal conditions for ripening. The stable weather continued through the growing season, creating the foundation for an excellent harvest. Healthy, well-developed canopies shielded the fruit and supported even ripening, resulting in grapes picked at perfect maturity with vibrant acidity and fresh fruit character. The 2025 vintage stands out as one of the strongest in recent memory.

WINEMAKING NOTES: Each vineyard block was hand-picked in the cool early mornings to preserve the grape's fresh, delicate flavours. As this is a blue-grey variety, the fruit was whole-bunch pressed with minimal skin contact, and the juice was quickly separated and settled overnight. Fermentation took place in stainless steel tanks, with each parcel vinified separately using selected cultured yeasts. After fermentation, the wine remained on the lees for several months to build texture and depth before final blending and bottling

TASTING NOTE: Citrus and stonefruit with honeydew melon aromas. Gently ripe and rounded, the palate is broad and appealing with its melon, lemon and grapefruit zest countered by the vivid stone fruit flavours. Nimble and vivacious with crisp, tangy acid to balance the fruit vibrancy. Light-bodied and fun, it's easy to enjoy but not without a serious side, as evidenced by the lees note and subtle flinty, almost mineral, tail.

Alc: 12% ph. 3.28 Rs. 4.1 g/l TA. 6.2 g/l

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