



protea

Sauvignon Blanc

VINTAGE: 2026

AVERAGE TEMP: 18.2°C

RAINFALL: 723.7mm

HARVESTING BEGAN: 14 January 2026

HARVESTING ENDED: 4 March 2026

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and sandstone

YIELD: 10 tons/ha

VINTAGE NOTES: The 2026 harvest began earlier than any team has experienced before. The crop was larger than expected, with very good to excellent quality potential. Favourable weather kept vineyards healthy, supported strong fruit set, and gave balanced, even ripening. Berry sizes were slightly smaller in some cases, which added even better concentration. This season will be remembered as an exceptionally early and fast-paced harvest, producing grapes with bright flavour concentration and real promise for outstanding wines ahead.

WINEMAKING: Each vineyard was harvested separately by hand in the cool early morning hours, to capture fresh flavours. The fruit was de-stemmed, crushed, and given overnight skin contact, then drained and pressed the following day. A two-day settling period followed before the individual parcels were fermented separately in stainless steel tanks. After fermentation, the wine spent 2 to 3 months on the lees, to build a full, well-rounded palate before being blended and bottled.

TASTING NOTES: A nettle and herbaceous element support the more typical grapefruit aromatics of this wine. Lively, tangy, bright and zingy, its vivacious nature is immediately obvious. After that first impression, the taut succulence and zip of lemon and grapefruit flavour come through. Agile with a lean, willowy structure, there is a wet pebble and flint nuance that adds to its outgoing character. An obvious crowd pleaser, it is nonetheless balanced and fresh with a taut, well-defined finish.

Alc: 13.5 %

TA: 5.9 g/l

pH: 3.3

RS: 3.0 g/l

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