



protea

Rosé

VINTAGE: 2025

AVERAGE TEMP: 17.5°C

RAINFALL: 768.7mm

HARVESTING BEGAN: 27 January 20245

HARVESTING ENDED: 26 February 2025

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite, shale & clay

YIELD: 11.8 ton/ha

CULTIVAR: Cinsault (70%) Mourvedre (10%) Shiraz (6%) Grenache (6%)
Malbec (5%) Carignan (3%)

VINTAGE NOTES: Above average rainfall during the preceding winter replenished dams and water levels which, together with a moderate, dry spring and summer resulted in strong, vigorous growth in the vines. The moderate and dry conditions continued throughout the growing season, setting the stage for a high-quality harvest. The healthy canopies protected and nourished the fruit, allowing for harvest at optimal ripeness with high natural acidities and fresh fruit flavours. The 2025 vintage is sure to go down as one of the best in recent years.

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: Softly attractive strawberry and raspberry aromas with a subtle floral fringe that complements its pale pink shade.

The palate is fresh and juicy with a gentle citrus tang perfectly offset and balanced by the rounded berry compote flavours. There's even an exotic suggestion of Turkish Delight. Appealing in its succulence and vibrancy, it has good body and presence. It's no will o' the wisp: it has substance and good length.

Alc: 12.5% ph. 3.19 Rs. 3.8 g/l TA. 5.4 g/l

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