



protea

Shiraz

VINTAGE: 2021

AVERAGE TEMP: 17.3°C

RAINFALL: 442.6mm

HARVESTING BEGAN: 18 February 2021

HARVESTING ENDED: 19 March 2021

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite

YIELD: 9ton/ha

CULTIVAR: 100% Shiraz

VINTAGE NOTES: Due to milder weather conditions throughout the season, the 2021 vintage began later than usual. With water resources recovered, there was good vine growth, bunch numbers, and berry size. Because of the milder weather, winemakers were able to harvest their grapes at the optimal time, with good colour extraction and natural acidity. The wines produced in the 2021 vintage are expected to be exceptional and wine drinkers can look forward to enjoying this vintage.

WINEMAKING: Alcoholic fermentation was completed in stainless steel tanks, preserving the complexity of bright red fruit. After fermenting dry on the skins, the wine was pressed and malolactic fermentation was completed in tank. The wine was racked off the lees and aged for about a year on a variety of French oak staves.

TASTING NOTES: Waxy plum and blueberry aromatics with tendrils of fynbos and violet. Confident, rounded and appealing mouthful of ripe plum, pepper and dried herbs. Lively and fresh with good succulence. The wine is well structured with a good frame of integrated oak that lends a subtle nutty nuance. Lingering finish with a suggestion of salinity and liquorice.

Alc: 14 % T A: 5.5 g/l pH:3.58 RS: 1.6 g/l



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