



protea

Shiraz

VINTAGE: 2023

AVERAGE TEMP: 17.3°C

RAINFALL: 654.1mm

HARVESTING BEGAN: 10 February 2023

HARVESTING ENDED: 3 March 2023

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and shale

YIELD: 9.5 tons/ha

CULTIVAR: 100% Shiraz

VINTAGE NOTES: A warm and dry winter preceded the 2023 harvest, with fairly even budding starting slightly earlier than the previous year. Warm conditions persisted throughout the growing season, resulting in an overall lighter crop in most regions. Heavy rains early in December provided much relief and ensured that the vines were in good condition prior to harvest. For the majority of the season, the conditions were ideal, and the fruit quality was exceptional. Unusually heavy and continuous rainfall in March posed some challenges for later-ripening regions and varieties. Overall, a high-quality vintage promises to produce some outstanding wines.

WINEMAKING: Grapes for the Protea Shiraz were sourced from select vineyards across different regions to express a diverse flavor profile. Grapes were transported to the cellar and fermentation took place in temperature-controlled stainless-steel tanks to preserve freshness and fruit purity. Once fermentation was completed and the free run juice was reserved, the skins pressed. After malolactic fermentation, the wine was racked off the lees and matured for 12 months in old French oak, adding complexity and subtle oak influence on the final blend.

TASTING NOTES: Plum, dark berry fruit and light spice aromas. Soft, yielding and gentle entry to the mouth with those same plum and juicy berry fruit notes immediately apparent. Ripe, rich and rewarding with a lively fresh vibrance. There is a comfort and ease to this wine because of its suppleness, rounded texture and mouthfeel. Good body and length too. It's generous and has sufficient structure to last a few years.

Alc: 14.5% TA: 5.4 g/l pH: 3.52 RS: 2.2 g/l

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