



protea

Chenin Blanc

VINTAGE: 2018

AVERAGE TEMP: 17.8°C

RAINFALL: 478.5mm

HARVESTING BEGAN: 01/02/2018

HARVESTING ENDED: 06/02/2018

ORIGIN OF FRUIT: Swartland

SOIL TYPE: Shale

AVERAGE YIELD: 5t/ha

VINTAGE NOTES: Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with beautiful flavours and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 – 8 days later than the previous 3 vintages. Overall a very promising vintage, albeit that yields were significantly lower.

WINEMAKING: The grapes were hand-picked during the early morning hours at optimal ripeness and transported to the cellar in refrigerated trucks. The fruit was both de-stemmed and whole- bunch pressed before the juice settled overnight. All parcels were kept separate and racked into fermentation with selected yeast strain cultures. The wine spent 2 months on the lees in stainless steel tanks, before being blended and bottled.

TASTING NOTES: Tropical fruit notes of green melon, nectarine and apricot on the nose.

There is more of the same when the wine hits the tongue – bright, lively and succulent with a subtle citrus pith and gravel element adding good contrast. It's tangy and fresh with a firm core and a defined, dry tail. An ideal summertime sipper.

