



protea

Cabernet Sauvignon

VINTAGE: 2022

AVERAGE TEMP: 17.7°C

RAINFALL: 619mm

HARVESTING BEGAN: 7 March 2022

HARVESTING ENDED: 21 March 2022

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite with clay subsoils

YIELD: 9ton/ha

VINTAGE NOTES: The winter conditions were superb, with higher-than-normal rainfall boosting groundwater levels. The cool season and moderate weather significantly slowed down the ripening process. As a result, the vines produced grapes with rich flavor and vibrant color. We anticipate that the 2022 vintage will yield wines of exceptional quality.

WINEMAKING: Grapes were selected and harvested from various growing regions in the Western Cape and then transferred to the cellar. The grapes were destemmed and fermented as whole berries in stainless steel tanks. After completing fermentation in the tanks, the wine was removed from the skins and pressed once it reached the dry fermentation stage. Following malolactic fermentation, the wine was racked off the lees and matured for 12 months in a variety of old French oak barrels before being blended and bottled.

TASTING NOTES: The appealing aromas of black forest cake comes through with black cherry, chocolate shavings, and a hint of graphite. On the palate, it offers succulent flavors of ripe plum, cherry, cocoa powder, and spice, with a subtle touch of tomato character. Light-bodied yet supported by a good frame of tannin, it is cohesive and pliable, making it a marvelously approachable and drinkable wine suitable for everyday enjoyment. The wine also boasts a lovely length of flavor.

Alc: 14 %

TA: 5.5 g/l

pH: 3.73

RS: 3.4 g/l



www.proteawines.com

