



# protea

## Chardonnay

VINTAGE: 2023

AVERAGE TEMP: 18.5°C

RAINFALL: 650mm

HARVESTING BEGAN: 23 January 2023

HARVESTING ENDED: 17 February 2023

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite

YIELD: 9 ton/ha

CULTIVAR: Chardonnay

**VINTAGE NOTES:** A warm and dry winter preceded the 2023 harvest, with fairly even budding occurring slightly earlier than the previous year. The warm conditions continued throughout the growing season, which eventually led to an overall lighter crop in most regions. Heavy rains early in December brought great relief and ensured that the vines were in good condition leading up to harvest. For the most of the season, conditions were ideal and the quality of the fruit outstanding. In March, unusually high and continuous rainfall created some challenges for later ripening regions and varieties. Overall, a great quality vintage that promises to deliver some outstanding wines.

**WINEMAKING NOTES:** To capture the freshest flavors, each vineyard was harvested separately by hand in the cool early morning hours. The fruit was whole-bunch pressed and the juice was allowed to settle overnight. All parcels were kept separate and fermentation was started using a selected yeast culture. Before being blended and bottled, a small portion of the wine was fermented and matured in older French oak for two months to add complexity and texture.

**TASTING NOTES:** Understated nose of citrus peel and leaf with floral note on the edges. The wine is rounded with typical gentle citrus and orange flavour, bright and juicy. The palate broadens with a creamy lees element adding to the ripe fruit and marmalade notes. Good breadth, depth and overall harmony. Medium body and length.

Alc: 13.0%

pH: 3.29

Rs: 3.0g/L

TA: 5.5g/l



[www.proteawines.com](http://www.proteawines.com)

