



# protea

## Chenin Blanc

VINTAGE: 2023

AVERAGE TEMP: 18.1°C

RAINFALL: 681mm

HARVESTING BEGAN: 2 February 2023

HARVESTING ENDED: 20 February 2023

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed Granite and shale

YIELD: 7.7ton/ha

**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 most part of the season, conditions were ideal and the quality of fruit outstanding. Unusually high and continuous rainfall in March created some challenges for later ripening regions and varieties. Overall, a great quality vintage that promises to deliver some outstanding wines.

**WINEMAKING NOTES:** Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was both de-stemmed and whole-bunch pressed before overnight settling. The individual parcels were fermented separately by a selection of cultured yeast strains in stainless steel tanks. After fermentation, the wine was allowed to spend 2 – 3 months on the lees in order to build a full, well rounded palate before being blended and bottled.

**TASTING NOTES:** Apricot and stone fruit aromas also show a light lemon and gravel nuance. The palate is bright and thrilling with crisp acid zip, nicely taut and tangy, balanced by ripe fruit notes of apricot, melon, and quince. There is also a lively lemon zest succulence. A light and refreshing mouthful which is so appealing and has you coming back for more. Ideal for summer.

Alc: 13.5 %    TA: 5.8 g/L    pH: 3.4    RS: 4.1 g/L



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