



protea

Rosé

VINTAGE: 2024

AVERAGE TEMP: 17.4°C

RAINFALL: 699.9mm

HARVESTING BEGAN: 24 January 2024

HARVESTING ENDED: 13 February 2024

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite & shale

YIELD: 9 ton/ha

CULTIVAR: Cinsault, Grenache, Mourvedre, Malbec, Carignan, Shiraz

VINTAGE NOTES: The preceding winter was one of the wettest on record in the Western Cape, with major flooding and damaging winds in September, resulting in lower yields in coastal regions. The hot and dry conditions that followed during the growing season resulted in an unusually early and frantic start to a fast-paced vintage, but also resulted in significant flavour development and concentration in the fruit. Overall, a high-quality vintage that promises to produce outstanding wines.

WINEMAKING: All vineyard parcels were harvested by hand at optimum ripeness and vinified separately. The fruit was both de-stemmed and whole-bunch pressed, with the juice settling overnight before being racked into stainless steel tanks for fermentation. The wine spent 2 to 3 months on fine lees to develop a full, well-rounded palate before being blended and bottled.

TASTING NOTES: A subtle blush pink hue enhances the appeal of the gentle berry aromatics - strawberry and raspberry. This same allure and seduction are present on the palate: juicy, fresh, lively, yet soft-textured and well-rounded. Abundant plum and berry flavors are balanced by vibrant acidity. The wine is textured, dry, and long-lasting, with a pleasantly lingering finish.

Alc: 12.5 %

TA: 5.6 g/l

pH: 3.28

RS: 3.3 g/l



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