



protea

Pinot Grigio

VINTAGE: 2024

AVERAGE TEMP: 18.4°C

RAINFALL: 735mm

HARVESTING BEGAN: 12 January 2024

HARVESTING BEGAN: 7 March 2024

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite with clay subsoil

YIELD: 10.7 ton/ha

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

WINEMAKING NOTES: To capture the freshest flavours, each vineyard was harvested separately by hand in the cool early morning hours. To limit colour extraction from this blue/grey grape, the fruit was whole-bunch pressed and the juice separated immediately before overnight settling. Individual parcels were fermented separately in stainless steel tanks using a selection of cultured yeast strains. After fermentation, the wine was left on the lees for several months to develop a full, well-rounded palate before being blended and bottled.

TASTING NOTE: Ripe nectarine, peach and stone fruit aromas with a subtle citrus edge on the nose. On the palate, that same ripe stone fruit and nectarine are found, along with a lively spritz of lemon vibrance. Bright, juicy and fresh with light, perky and energetic body which is fleshed out with an understated lees note. The balance of fruit and acidity makes it a natural match for summertime enjoyment.

Alc: 12.5 % TA: 5.72 g/l pH: 3.42 RS: 3.37 g/l

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