



# protea

## Sauvignon Blanc

**VINTAGE:** 2023

**AVERAGE TEMP:** 17.7°C

**RAINFALL:** 561.85mm

**HARVESTING BEGAN:** 24 January 2023

**HARVESTING ENDED:** 17 February 2023

**ORIGIN OF FRUIT:** Western Cape

**SOIL TYPE:** Decomposed Granite

**YIELD:** 6.3ton/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:** Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was de-stemmed, crushed, and given overnight skin contact prior to being drained and pressed the following day. A two-day settling period followed before the individual parcels were fermented separately by a selection of cultured yeast strains. After fermentation, the wine spent 2- 3 months on the lees in order to build a full, well-rounded palate before being blended and bottled.

**TASTING NOTES:** Whiffs of nectarine, peach and tropical fruit with a light hint of gravel. Vivacious and bold in the mouth with bright grapefruit zest and tangy apricot, nectarine and quince fruit flavours. Fresh, juicy and lively with a subtle suggestion of a flinty nuance that adds another dimension. Crisp, dry and clean tail. Ideal for summer.

Alc: 13 %

TA: 5.7 g/l

pH: 3.46

RS: 3.1 g/l



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