



protea

Pinot Grigio

VINTAGE: 2018

AVERAGE TEMP: 18°C

RAINFALL: 618.7mm

ORIGIN OF FRUIT: L'Ormarins and Darling

HARVESTING BEGAN: 19/01/2018

HARVESTING ENDED: 05/02/2018

AVERAGE YIELD: 10t/ha

SOIL TYPE: Decomposed granite and shale

VINTAGE NOTES: Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with enticing flavour and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 – 8 days later than the previous 3 vintages. Overall a very promising vintage, albeit yields were significantly lower.

WINEMAKING: Grapes were hand-picked midway through January. Upon arrival at the cellar, they were whole-bunch pressed immediately to avoid any colour extraction from the blue/grey grape. The juice was allowed to settle overnight before being racked and cold-fermented using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks prior to bottling.

TASTING NOTES: Enticing fresh notes of pear, nectarine and honeydew melon with a gentle lemon undertone. The palate is tangy and succulent with the vibrant stone fruit notes and crisp, zippy citrus vivacity coming through. Medium body with delicious fruit expression, lively acidity and a rounded, full finish which ends dry and clean.



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