



protea

Dry Rosé

VINTAGE: 2019

AVERAGE TEMP: 17.5°C

RAINFALL: 680.2mm

HARVESTING BEGAN: 01/02/2019

HARVESTING ENDED: 20/02/2019

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Predominantly decomposed granite, clay and shale

AVERAGE YIELD: 10t/ha

BLEND: Mourvèdre 46%, Cinsault 32%, Grenache 15%, Carignan 5%, Shiraz 2%

VINTAGE NOTES: The 2019 vintage was a very challenging one, mainly due to uneven ripening during the early stages of harvest. October 2018 experienced wet, cold, and unusually warm conditions, as well as strong winds that caused significant damage in certain vineyards. This led to poor set and the consequent uneven ripening of bunches. The conditions during January and February were very favourable, with cool nights and moderate daytime temperatures resulting in great fruit flavours and exceptional acids. Despite the slower start, the white and rosé harvest was intense and compact, ending 2 weeks earlier than the 2018 vintage.

WINEMAKING: Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. The fruit was both de-stemmed/crushed 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 time on the lees in order to build a full, well-rounded palate before being blended and bottled.

TASTING NOTES: Subtle floral edge to fruity nose of blackberry and cassis with a gentle whiff of blackcurrant leaf. In the mouth, the wine is lively and fresh with abundant red berry fruit and black cherry fruitiness. With this vibrant appeal of well-judged acidity is a rounded textured element with leesy breadth. Balanced yet refreshing with a long, lingering finish.

