



# protea

## Sauvignon Blanc

VINTAGE: 2018

AVERAGE TEMP: 21°C

RAINFALL: 533.05mm

HARVESTING BEGAN: 30/01/2018

HARVESTING ENDED: 15/02/2018

ORIGIN OF FRUIT: Coastal (Wellington, Groenekloof,  
Stellenbosch, Swartland, Paarl, Darling)

SOIL TYPE: Decomposed granite and shale, clay

AVERAGE YIELD: 10t/ha

**VINTAGE NOTES:** Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with beautiful flavours 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 that yields were significantly lower.

**WINEMAKING:** Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. All the fruit was de-stemmed and crushed before an overnight skin contact period 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 was allowed to spend time on the lees in order to build a full, well-rounded palate before being blended and bottled.

**TASTING NOTES:** Good lemon/grapefruit typicity on the bold nose with stone fruit and flint playing minor roles.

The palate is bold and vivid with more grapefruit and lemon tang but balanced beautifully by ripe, juicy nectarine fruit notes. Succulent and fresh but with a dry flinty nuance as a counterpoint. The wine is structured but not lean, with good fruit fleshiness and a long, rewarding tail that finishes dry.

