



# protea

## Chenin Blanc

**VINTAGE:** 2024

**AVERAGE TEMP:** 18.4°C

**RAINFALL:** 735.2mm

**HARVESTING BEGAN:** 10 February 2024

**HARVESTING ENDED:** 28 February 2024

**ORIGIN OF FRUIT:** Western Cape

**SOIL TYPE:** Decomposed Granite and shale

**YIELD:** 10 ton/a

**VINTAGE NOTES:** The preceding winter was one of the wettest on record in the Western Cape, with severe flooding and damaging winds in September, resulting in lower yields in coastal vineyard regions. The hot and dry conditions that followed during the growing season resulted in an unusually early and frantic start to a fast-paced vintage, but also resulted in significant flavour development and concentration in the fruit. Overall, a high-quality vintage that promises to produce outstanding wines.

**WINEMAKING NOTES:** All vineyard parcels were hand harvested at their optimum ripeness and vinified separately. The fruit was de-stemmed and whole-bunch pressed, and the juice settled overnight before being transferred to stainless steel tanks for fermentation. The wine was aged on fine lees for 2 - 3 months to develop a full, well-rounded palate before being blended and bottled.

**TASTING NOTES:** A delicate nuance of chamomile adds depth and interest to the nose of typical stone fruit: apricot, and peach. Ripeness of rich fruits – nectarine, apricot and Golden Delicious apple – is tempered by a bright tang of citrus peel and fresh acidity. Adding dimension and depth is an exciting light chalky grip and evidence of time on lees. Rounded and full with good body and length. Impressive balance and focus in the way the fruit, acid and lees relate.

Alc: 13.5 %    TA: 5.85 g/l    pH: 3.45    RS: 3.54 g/l



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