



protea

Sauvignon Blanc

VINTAGE: 2024

AVERAGE TEMP: 16.9°C

RAINFALL: 865.2mm

HARVESTING BEGAN: 15 January 2024

HARVESTING ENDED: 7 March 2024

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed Granite

YIELD: 9 ton/ha

VINTAGE NOTES: The preceding winter was one of the wettest on record in the Western Cape, with major flooding and destructive winds in September, resulting in lower yields in coastal districts. The hot and dry conditions that followed during the growing season resulted in an extremely early and frantic start to a fast-paced vintage, but also resulted in significant flavour development and concentration in the fruit. Overall, a very good 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: Aromas of tangy passionfruit, lime, and nectarine meld with notes of fresh fruit salad. The lively, crisp palate bursts with bright flavors of grapefruit, lime, and stone fruit. A vibrant acidity is complemented by a subtle hint of gravel and flint, adding layers of complexity and a dry, mineral edge to the mouthfeel. Focused and energetic, this wine finishes with a deliciously dry, lemon-zest note.

Alc: 13 %

TA: 6.5 g/l

pH: 3.37

RS: 3.1 g/l



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