



protea

Shiraz

VINTAGE: 2022

AVERAGE TEMP: 17.5°C

RAINFALL: 713.9mm

HARVESTING BEGAN: 22 February 2022

HARVESTING ENDED: 21 March 2022

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and shale with clay subsoil

YIELD: 11.7ton/ha

CULTIVAR: 100% Shiraz

VINTAGE NOTES: The 2022 vintage of Protea Shiraz enjoyed great growing conditions. A wet winter replenished groundwater, while the cool, moderate weather during the ripening period allowed the grapes to mature slowly, enhancing both flavor and color. This gradual ripening resulted in exceptional fruit concentration and balanced acidity. Expect vibrant classic Shiraz flavors and vibrant color in this vintage, with the hallmarks of the terroir shining through. Protea Shiraz 2022 promises to deliver an elegant and moreish wine.

WINEMAKING: Grapes for the Protea Shiraz were sourced from select vineyards across different regions to express a diverse flavor profile. Grapes were transported to the cellar and fermentation took place in temperature-controlled stainless-steel tanks to preserve freshness and fruit purity. Once fermentation was completed and the free run juice was reserved, the skins pressed. After malolactic fermentation, the wine was racked off the lees and matured for 12 months in old French oak, adding complexity and subtle oak influence on the final blend.

TASTING NOTES: Peppery edge to plum and black fruit aromas, with a hint of dried herbs. The entry to the palate is rounded and supple, populated with the black berry fruit and plums which the nose promised – nicely ripe. Fresh and succulent with good concentration and depth. The texture is soft and inviting, smooth and not overpowered by oak, tannin, acid or even fruit. Delicious in the harmony of the various elements of the wine with a sustained, spicy, long tail.

Alc: 14% TA: 5.1 g/l pH: 3.54 RS: 2.4 g/l



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