



# protea

## Sauvignon Blanc

VINTAGE: 2020

AVERAGE TEMP: 18.5°C

RAINFALL: 610.96mm

HARVESTING BEGAN: 07/01/2020

HARVESTING ENDED: 06/03/2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed Granite and shale

YIELD: 10t/ha

**IN THE VINEYARD:** Protea Sauvignon Blanc is made from a blend of grapes from various Coastal regions in the Western Cape, including Darling, Franschhoek, Paarl, Swartland and Wellington. Each vineyard contributes its own individual character to the attractive array of fruit and freshness that can be enjoyed in this Sauvignon Blanc. This blend ensures great consistency and unprecedented value across vintages.

**VINTAGE NOTES:** Good rainfall and favourable climatic conditions during the growing season allowed for good flowering and fruit set. Generally vineyards saw a significant increase in yield, and the ripening period was nicely spread out due to the cool, moderate conditions during summer. Good healthy fruit with beautiful flavours make this 2020 vintage one of the most outstanding and enjoyable vintages in recent years.

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

**TASTING NOTES:** Clean and refreshing aromas of guava, gooseberry and kiwi fruit present upfront on the nose. Good complexity shines through with a summer fruit medley combined with hints of asparagus and fresh cut grass. The palate is pure, clean and refreshing on entry, with well rounded, juicy tropical fruit adding weight and balance. Hints of wet stone and flint end with a lively and long finish.

Alc: 13 %    TA: 5.3 g/l    pH: 3.38    RS: 2.5 g/l

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