



protea

Pinot Grigio

VINTAGE: 2019

AVERAGE TEMP: 19.9°C

RAINFALL: 780mm

ORIGIN OF FRUIT: Franschhoek, Groenekloof, Darling, Stellenbosch & Elands-kloof

HARVESTING BEGAN: 17th January 2019

HARVESTING ENDED: 22nd February 2019

AVERAGE YIELD: 10 ton/ha

SOIL TYPE: Decomposed granite and shale

VINTAGE NOTES: The 2019 vintage was a very challenging vintage, mainly due to uneven ripening during the early stages of harvest. October 2018 experienced wet, cold, and unusually warm conditions, as well as strong winds that caused significant damage in certain vineyards. This led to poor set and the consequent uneven ripening of bunches. The conditions during January and February were very favourable, with cool nights and moderate daytime temperatures resulting in great fruit flavours and exceptional acids. Despite the slower start, this unusually intense and compact vintage finished 2 weeks earlier than the previous vintage.

WINEMAKING: Grapes were handpicked midway through January. Upon arrival at the cellar, they were whole-bunch pressed immediately to avoid any colour extraction from the blue/grey grape. The juice was allowed to settle overnight before being racked and cold-fermented using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks prior to bottling.

TASTING NOTES: Stonefruit, peach and lemon aromas are overlaid by a gentle perfume. Vibrant tangy entrance to the palate with the same stonefruit, nectarine and lemon freshness immediately apparent. Bright, light and zippy with medium body, concentration and length. An ideal summertime sipper.



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