



protea

Cabernet Sauvignon

VINTAGE: 2020

AVERAGE TEMP: 18.2°C

RAINFALL: 698.1mm

HARVESTING BEGAN: 18/02/2020

HARVESTING ENDED: 04/03/2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite with high clay percentage, Glenrosa and Oakleaf soil types

YIELD: 8t/ha

VINTAGE NOTES: A better crop with lager yields than 2019 vintage attributed to favourable winter conditions. Soils were supplemented well by better winter rainfalls. With this, post-harvest irrigation was possible and vines were healthier. Moderate summer temperatures during ripening contributed to good flavour retention in the grapes. The 2020 vintage promises full wines with concentrated flavour profiles.

WINEMAKING: The grapes used to produce this fruit forward, elegant style of wine was selected from different growing regions to ensure complexity. Alcoholic fermentation was completed in Stainless steel tanks and the vinification process was conducted to preserve fruit components of the wine. Wine was fermented dry on the skins and after pressing, malolactic fermentation was completed in the tank. The wine was finally aged on a selection of French oak staves for approximately 12 months.

TASTING NOTES: Instant charm of fruitcake and Christmas pudding; black fruits, spice galore and light brush of herbs on the nose. Gently rounded and supple upon entry, further adds to its attraction. The spicy plum, black berries and cherry of the nose are echoed on the palate too. Delicious and succulent but structured too with a good backbone. Silky smooth in texture, it has a gentle satiny grip with a long, rewarding tail.

Alc: 14 % TA: 6.2 g/l pH: 3.42 RS: 1.9 g/l



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