



# protea

## Chardonnay

VINTAGE: 2022

AVERAGE TEMP: 18.1°C

RAINFALL: 672.5mm

HARVESTING BEGAN: 20/01/2022

HARVESTING ENDED: 24/02/2022

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite & shale

YIELD: 10ton/ha

CULTIVAR: Chardonnay

**VINTAGE NOTES:** Another cold, wet winter resulting in good dormancy and water levels prior to the growing season. Cool, wet weather continued into spring which in turn resulted in delayed but relatively even bud break, flowering and fruit set. Favourable conditions for mildew persisted during the growing season which added pressure to canopy management. Cool conditions during the early summer period delayed ripening and ensured that the vineyards were in very good condition going into another late vintage. Early January saw the arrival of very hot temperatures which continued throughout the vintage well into March, allowing for good flavour development and ripening, with acid levels coming in lower than usual.

**WINEMAKING NOTES:** Each vineyard was harvested separately by hand in the cool early morning hours to capture the freshest flavours. The fruit was whole-bunch pressed and the juice settled overnight. All parcels were kept separately and racked into fermentation with a selected yeast culture. A small portion of the wine was fermented and matured in older French Oak barrels for 5 months to build complexity and texture, before being blended and bottled.

**TASTING NOTES:** Light citrus, stone fruit and a gentle peach aroma on the nose. The palate continues that subtlety with enticing ripe orange and stone fruit flavours. It is succulent and appealing courtesy of lively, fresh acidity. A richer, broader lees note then unfurls but overall it remains vivid and dynamic. A wine ideal for summertime enjoyment.

Alc: 12.5%

pH: 3.28

Rs. 2.9 g/l

TA. 5.2g/l

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