



# protea

## Chenin Blanc

VINTAGE: 2022

AVERAGE TEMP: 17.2°C

RAINFALL: 762.60mm

HARVESTING BEGAN: 31/01/2022

HARVESTING ENDED: 03/03/2022

ORIGIN OF FRUIT: Coastal

SOIL TYPE: Decomposed granite and shale

YIELD: 6.5ton/ha

**VINTAGE NOTES:** Another cold, wet winter resulting in good dormancy and water levels prior to the growing season. The cool, wet weather continued into spring which in turn resulted in delayed but relatively even bud break, flowering and fruit set. Very favourable conditions for mildew persisted during the growing season which added pressure to canopy management. Very 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 fresh flavours. The fruit was both de-stemmed and whole-bunch pressed before overnight settling. The individual parcels were fermented separately by a selection of cultured yeast strains in stainless steel tanks. 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:** Appealing stonefruit aromas with a gentle lemon zest edge. The palate is appropriately fruity – with more nectarine, apricot, quince and touch of ripe honeyed sweetness to balance the vibrant, fresh acidity. Succulent and refreshing with a tasty citrus pith note that lends texture. Long finish.

Alc: 12.5%    TA: 5.3g/l    pH: 3.43    RS: 3.5g/l



[www.proteawines.com](http://www.proteawines.com)

