



protea

Pinot Grigio

VINTAGE: 2022

AVERAGE TEMP: 17.7°C

RAINFALL: 684mm

HARVESTING BEGAN: 27/01/2022

HARVESTING ENDED: 04/02/2022

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed Granite

YIELD: 12ton/ha

VINTAGE NOTES: “Late, slow and steady” would be the best way to describe the 2022 vintage. The preceding winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring which in turn resulted in delayed but even bud break, flowering and fruit set. The moderate summer temperatures slowed the ripening period and resulted in harvest starting about two weeks later than normal. The usually hot month of February was uncharacteristically cool, allowing for the gradual ripening of fruit with good flavours and acidity. An exceptional vintage which promises to deliver outstanding wines.

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 separated immediately to limit colour extraction from this blue/grey grape 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 NOTE: Stonefruit, nectarine and a light hint of lemon on the nose. Bright, tangy and light in the mouth with both nectarine and gentle melon flavours. The Acidity adds distinct freshness and a touch of lemon vivacity balanced by a leesy breadth. Easy to enjoy and eminently quaffable, this wine is ideal for summer.

Alc: 12.5 % TA: 5.2 g/l pH: 3.23 RS: 2.9 g/l

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