



protea

Rosé

VINTAGE: 2023

AVERAGE TEMP: 17°C

RAINFALL: 629.1mm

HARVESTING BEGAN: 1 February 2023

HARVESTING ENDED: 27 February 2023

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite & shale

YIELD: 9.2ton/ha

CULTIVAR: Cinsault (61%) Grenache (12%) Mourvedre (11%) Carignan (6%)
Malbec (4%) Shiraz (4%) Cabernet Franc (2%)

VINTAGE NOTES: A warm and dry winter preceded the 2023 harvest, with fairly even budding occurring slightly earlier than the previous year. The warm weather continued throughout the growing season, resulting in an overall lighter crop in most regions. Heavy rains in early December provided much relief and ensured that the vines were in good condition in time for harvest. For the majority of the season, conditions were ideal, and the fruit quality was exceptional. Unusually high and continuous rainfall in March created some challenges for later ripening regions and varieties. Overall, a fantastic vintage that promises to produce outstanding wines.

WINEMAKING: To capture the fresh favours, each vineyard was harvested separately by hand in the cool early morning hours. The fruit was both de-stemmed and whole-bunch pressed before overnight settling. Individual parcels were fermented separately in stainless steel tanks by selected yeast strains. After fermentation, the wine is left on the lees for 2 to 3 months to develop a full, well-rounded palate before being blended and bottled.

TASTING NOTES: Tempting aromas of raspberry, strawberry and ripe red cherries. The palate delivers what the nose promises: ripe, bright red berry fruit. Add crispness from pleasing acidity to the mix along with a dryness that leaves the mouth crisp and clean with a lingering fruit memory. Refreshing and pleasant, it's ideal for summer.

Alc: 12.5 % TA: 5.6 g/l pH: 3.34 RS: 3.4 g/l



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