



protea

Shiraz

VINTAGE: 2020

AVERAGE TEMP: 17.5°C

RAINFALL: 683.81mm

HARVESTING BEGAN: 5 February 2020

HARVESTING ENDED: 12 February 2020

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite

YIELD: 8.2ton/ha

CULTIVAR: 100% Shiraz

VINTAGE NOTES: Favourable winter conditions yielded a better and larger crop than 2019. Soils were supplemented well, due to good winter rainfalls. With this, post-harvest irrigation was possible, producing healthy and lush vines. Moderate summer temperatures during the ripening stage contributed to good flavour intensity in the grape. 2020 Promises full wines with concentrated flavour profiles.

WINEMAKING: To ensure the preservation of clear red fruit flavors, the wine was fermented in stainless steel tanks. After alcoholic fermentation was completed, the wine was pressed and malolactic fermentation completed in tank. This wine underwent ageing on a selection of French oak staves for approximately 12 months.

TASTING NOTES:

An abundance of red and purple fruit on the nose with hints of spice and lavender. The pallet presents with fynbos character and bright berry flavours, rounded by a touch of oak. Elegant yet firm tannins with good medium body. Wine finishes with subtle flinty and smokey characteristics.

Alc: 14 % TA: 5.2g/l pH:3.68 RS: 2.6 g/l



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