



protea

Pinot Grigio

VINTAGE: 2023

AVERAGE TEMP: 17°C

RAINFALL: 707.1mm

HARVESTING BEGAN: 24 January 2023

HARVESTING ENDED: 4 March 2023

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed Granite

YIELD: 12ton/ha

VINTAGE NOTES: The 2023 harvest was preceded by a warm and dry winter, 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 most part 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 high-quality vintage that should rank among the best in recent years.

WINEMAKING NOTES: To capture the freshest flavours, each vineyard was harvested separately by hand in the cool early morning hours. To limit colour extraction from this blue/grey grape, the fruit was whole-bunch pressed and the juice separated immediately before overnight settling. Individual parcels were fermented separately in stainless steel tanks using a selection of cultured yeast strains. After fermentation, the wine was left on the lees for several months to develop a full, well-rounded palate before being blended and bottled.

TASTING NOTE: Light aromas of stone fruit with nectarine and peach blossom to the fore. Fresh fruity and lively entry to the mouth with both peach, crunchy apple and nectarine flavours. That bright, lively tropicality is tempered by good acidity and a light touch of pebble or slate. Good body and length.

Alc: 12.5 % TA: 5.7 g/l pH: 3.23 RS: 4.2 g/l

www.proteawines.com

