



protea

Cabernet Sauvignon

VINTAGE: 2022

AVERAGE TEMP: 17.7°C

RAINFALL: 619mm

HARVESTING BEGAN: 7 March 2022

HARVESTING ENDED: 21 March 2022

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite with clay subsoils

YIELD: 9ton/ha

VINTAGE NOTES: “Late, slow, and steady” best describes the 2021 vintage. Because the previous winter was cold and wet, there was good dormancy and healthy dam levels before the growing season. The cool weather persisted into spring, causing delayed but relatively even bud break, flowering, and fruit set. The cool summer temperatures slowed the ripening process, causing harvest to begin about two weeks later than usual. February, which is typically hot, was unusually cool, allowing for the gradual ripening of fruit with good flavours and acidity. An exceptional vintage that promises to produce exceptional wines.

WINEMAKING: The fermentation of the wine took place on the skins in stainless steel tanks using a gentle and refined approach to the pump-over regime. This ensures that the vibrant fruit flavours are maintained throughout the process. After fermentation, the wine was racked off for further maturation in old French oak for approximately 12 months.

TASTING NOTES: Warm appeal of ripe blackberry, cherry and fruitcake aromas. Those same flavours step confidently onto the palate; black cherry, fruitcake and blackberry – with a light brush of herbs and trace of bonfire smoke too. Gentle and easy textured, its light to medium body makes for effortless enjoyment. Supple and succulent to the end.

Alc: 14 %

TA: 5.5 g/l

pH: 3.73

RS: 3.4 g/l



www.proteawines.com

