

Protea Sauvignon Blanc 2017

Fresh and lively with hints of ripe gooseberry and white pear leading the bouquet. Tropical flavours abound on the palate with a fresh acidity supporting the finish into a lingering structure and a lengthy dry finish.

Seafood and sushi.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Franschhoek

analysis : alc : 13.75 % vol rs : 2.9 g/l pH : 3.37 ta : 5.7 g/l va : 0.39 g/l so2 : 111 mg/l fso2 : 35 mg/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **size** : 750ml **closure** : Cork

ageing : Two-Three Years

in the vineyard : Early ripening conditions saw the first fruit arrive at the cellar mid-way through January. Although the drought conditions persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids. A great vintage.

about the harvest: AVERAGE TEMP: 17.8°C AVERAGE RAINFALL: 536.3mm ORIGIN OF FRUIT: Western Cape SOIL TYPE: Decomposed granite, Decomposed shale AVERAGE YIELD: 9t/ha

in the cellar : Each vineyard was harvested separately by hand in the cool early morning hours to capture the fresh flavours. All the fruit was de-stemmed and crushed before an overnight skin contact period prior to being drained and pressed the following day. A two-day settling period followed before the individual parcels were fermented separately by a selection of cultured yeast strains. 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.



Anthonij Rupert Wyne

Franschhoek

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