

Protea Pinot Grigio 2017

Vibrant tropical nose with peach, apricot, nectarine and shy brush of spice. Fresh and zesty in the mouth with stone fruit zip and oodles of pineapple tang. Bright and appealing with a light body which remains crisp to the end. Gentle persistence on the finish. An ideal summertime wine.

Light antipasti and tapas style dishes

variety : Pinot Gris | 100% Pinot Grigio

winery : Anthonij Rupert Wyne

winemaker : Mark van Buuren

wine of origin : Western Cape

analysis : alc : 12.66 % vol rs : 3.9 g/l pH : 3.14 ta : 6.7 g/l va : 0.19 g/l so2 : 86 mg/l fso2 : 36 mg/l

type : White **style :** Off Dry **body :** Light **taste :** Mineral

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

ageing : 1-3 years after release

in the vineyard : AVERAGE TEMP: 17.3°C

RAINFALL: 522.97mm

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 favours and exceptional acids. A great vintage.

about the harvest: HARVESTING BEGAN: 12/01/2017

HARVESTING ENDED: 20/01/2017

AVERAGE YIELD: 10t/ha

SOIL TYPE: Decomposed granite, decomposed shale

in the cellar : Grapes were hand-picked early in January. Upon arrival at the cellar, they were whole-bunch pressed immediately to avoid any colour extraction from the blue/grey grape. The juice was allowed to settle overnight before being racked and cold-fermented using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks for 5 months before being bottled in July

Anthonij Rupert Wyne

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