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Anthonij Rupert Protea Shiraz 2024

Shy spice whiffs complement the bolder blue and black fruit and more typical plum aromas. Those same rich blue and black fruit flavours are on the palate; plum, cherry, mulberry and blueberry. Ripe, rounded and plush with a gentle touch of vanilla cream, it is structured, poised and integrated. The oak has added a light spice element that complements the fynbos and herb note that can be found. Lovely cohesion and impressive long finish.



variety : Shiraz | 100% Shiraz
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Western Cape
analysis : **alc :** 14.5 % vol **rs :** 3.1 g/l **pH :** 3.53 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

The preceding winter will go down as one of the wettest on record in the Western Cape with disastrous flooding and damaging winds occurring in September, resulting in smaller yields in the coastal regions. The hot and dry conditions that followed during the growing season brought about an unusually early and frantic start to a fast-paced vintage but simultaneously resulted in great development of flavour and concentration in the fruit. Overall, a very good quality vintage that promises to deliver some outstanding wines.

in the vineyard : The 2022 vintage of Protea Shiraz enjoyed great growing conditions. A wet winter replenished groundwater, while the cool, moderate weather during the ripening period allowed the grapes to mature slowly, enhancing both flavor and color. This gradual ripening resulted in exceptional fruit concentration and balanced acidity. Expect vibrant classic Shiraz flavors and vibrant color in this vintage, with the hallmarks of the terroir shining through. Protea Shiraz 2022 promises to deliver an elegant and moreish wine.

about the harvest: Grapes for the Protea Shiraz were sourced from select vineyards across different regions to express a diverse flavor profile.

in the cellar : Grapes for the Protea Shiraz were sourced from select vineyards across different regions to express a diverse flavor profile. Grapes were transported to the cellar and fermentation took place in temperature-controlled stainless-steel tanks to preserve freshness and fruit purity. Once fermentation was completed and the free-run juice was reserved, the skins pressed. After malolactic fermentation, the wine was racked off the lees and matured for 12 months in old French oak, adding complexity and subtle oak influence on the final blend.

Anthonij Rupert Wyne

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