

Project Z Alvarinho 2022

3x75cl

Vintage

The 2022 season started with a great winter and uninterrupted cold unit accumulation. Budding started very late due to a cold front and heavy snow fall at the end of August and moderate temperatures during September. This facilitated even growing and ripening in the latter part of the season. Berries and bunches were a little bit bigger due to high water availability and also meant 5% increase on crop yield on 2021, bringing us back in line with our average yield over the last 10 years.

Food match

Grilled and Roasted White Meats

Fishcakes with herb & garlic sauce

Grapes

100% Alvarinho

Region/Appellation

Stellenbosch

Alcohol by volume

13.00%

Residual Sugar

2.5 g/l

pH

3.33

Total Acidity

8.5 g/l

Drinking Window

2024 - 2030

Tasting Guide



Tasting note printed

07/12/2024