

TERRA DEL CAPO

VINTAGE: 2014

AVERAGE TEMP: 19.2°C

RAINFALL: 737.37mm

HARVESTING BEGAN: 20/02/2014

HARVESTING ENDED: 05/03/2014

ORIGIN OF FRUIT: Rooderust

SOIL TYPE: Decomposed granite and clay

YIELD: 10ton/ha

IN THE VINEYARD: Sangiovese can thrive in a variety of soils but its best results are achieved in friable shaly clay. The clayey soils and decomposed ancient sea-bed make our Rooderust property (situated in the Groenekloof area close to Darling) ideal for Sangiovese. The area experiences long, dry summers with cool Atlantic Ocean breezes.

WINEMAKING: Terra Del Capo Sangiovese is produced from fully ripe grapes, picked at 24.3° Balling. The grapes are gently crushed so that the juice is fermented dry on the skins in large oak fermenters. The grapes are then pressed and malolactic fermentation proceeds in stainless steel tanks. Matured in 500L French oak barrels for 12 months, then bottled and bottle-aged for about 10 months.

TASTING NOTES: Bright cherry- and blueberry aromatics which then give way to a palate packed with similar juicy, cherry flavour. Spicy highlights too. Smooth, rounded and delightfully ripe, the vivacious fruitiness is skilfully balanced by a gentle hint of oak which adds depth. Complex and yet approachable, it lingers with a light cocoa farewell.

