## TERRA DEL CAPO

## TERRA DEL CAPO PINOT GRIGIO

VINTAGE: 2023

AVERAGE TEMPERATURE: 17°C

RAINFALL: 706.9mm

HARVESTING BEGAN: 24 January 2023 HARVESTING ENDED: 4 March 2023 ORIGIN OF FRUIT: Western Cape SOIL TYPE: Decomposed granite

YIELD: 12.4ton/ha

CULTIVAR: Pinot Gris / Pinot Grigio

IN THE VINEYARD: Pinot Grigio was first brought to South Africa by the late Anthonij Rupert, and it is now cultivated in several of the Cape's wine regions. The Terra del Capo Pinot Grigio is a blend of grapes from three different wards in the Western Cape, namely Franschhoek, Groenekloof and Elandskloof - each contributing its own individual character ranging from fresh citrus and apple to riper stone fruit flavours.

VINTAGE NOTES: "A warm and dry winter preceded the 2023 harvest, with fairly even budding occurring slightly earlier than the previous year. The warm weather continued throughout the growing season, resulting in an overall lighter crop in most regions. Heavy rains in early December provided much relief and ensured that the vines were in good condition in time for harvest. For the most part of the season, conditions were ideal, and the fruit quality was exceptional. Rainfall that was unusually heavy and continuous in March posed some challenges for later-ripening regions and varietals. Overall, a fantastic vintage that promises to produce some outstanding wines.

WINEMAKING NOTES: Grapes were hand-picked and transported to the cellar, where they were whole-bunch pressed immediately to minimise colour extraction from this distinctively blue/grey grape. After settling overnight, the juice was racked and cold-fermented with selected yeast cultures. The wine was aged on the fine lees in stainless steel tanks before being blended and bottled with a selection of the best free-run parcels.

TASTING NOTE: Lime, peach and nectarine vivacity on the nose. That brightness continues on the palate with crisp nectarine, white peach and quince characters matched by lively balancing acidity. Light bodied and refreshing with a defined, dry finish. The fruit memory lingers.

Alc: 12.5% | TA:  $6.1g/\ell$  | RS:  $4.3g/\ell$  | PH: 3.23



