## TERRA DEL CAPO

## TERRA DEL CAPO SANGIOVESE

VINTAGE: 2020

AVERAGE TEMPERATURE: 17.9°C

RAINFALL: 621.6mm

HARVESTING BEGAN: 17 February 2020 HARVESTING ENDED: 3 March 2020 ORIGIN OF FRUIT: Groenekloof SOIL TYPE: Decomposed granite

YIELD: 12ton/ha
CULTIVAR: Sangiovese

IN THE VINEYARD: This cultivar thrives on our Rooderust farm near Darling where long dry summers are typical, tempered by cool Atlantic sea breezes. Clones of Sangoivese found in South Africa are SG1, SG2, SG3 and R24 and form part of the "Sangiovese grosso" family which are quite vigorous and prone to overproduction. The challenge is to get a good balance between this vigorous growth and the quality fruit production. Viticultural techniques are applied to ensure good colour, even ripening and good balance between sugar and acidity.

VINTAGE NOTES: A better crop with lager yields than 2019 vintage thanks to good winter conditions. Soils were supplemented well due to better winter rainfalls. With this, post-harvest irrigation was possible and vines were healthier. Moderate summer temperatures during ripening contributed to good flavor retention in the grape. 2020 Promises full wines with concentrated flavour profiles.

WINEMAKING NOTES: All of the grapes are from our Rooderust farm near Darling. All berries were sorted with an Optic sorting machine to ensure only the best quality-and best ripened fruit is used. Wine was fermented in Stainless steel tanks with a well calculated pump over regime applied to ensure elegant and soft tannin structure. Malolactic fermentation was completed in tanks and then racked to barrels. Maturation was completed in a combination of French and American oak 500L barrels for approximately 12 months. 15% new oak was used

TASTING NOTE: Enticing aromas of ripe plum and cherry are enhanced by a subtle spice and cedar element.

The palate boasts more of the same: plump black cherries with ripe plum and an exciting lifted spicy lift. A gentle squeeze of wood tannin and a cedar note adds interest. The wine is rounded, supple and comforting in texture, all the way to a long, rich finish.

Alc: 14% | TA:  $5.2g/\ell$  | RS:  $2.2g/\ell$  | PH: 3.56



