

TERRA DEL CAPO

TERRA DEL CAPO PINOT GRIGIO

VINTAGE: 2018

VARIETAL: Pinot Grigio

AVERAGE TEMPERATURE: 18.5°C

RAINFALL: 438.7mm

HARVESTING BEGAN: 19/01/2018

HARVESTING ENDED: 08/03/2018

ORIGIN OF FRUIT: Groenekloof, Franschhoek and Elandskloof

SOIL TYPE: Decomposed-granite and clay

YIELD: 10ton/ha

IN THE VINEYARD: The Terra del Capo Pinot Grigio is a blend of grapes from 3 different regions in the Western Cape, each contributing its own individual character, ranging from citrus, fresh apple- and stone fruit flavours.

VINTAGE NOTES: Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with beautiful flavour and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 – 8 days later than the previous 3 vintages. Overall a very promising vintage, albeit that yields were significantly lower.

WINEMAKING: This wine is an expression of our older, clonal-selection vineyards. Grapes were hand-picked between early January and early March. Upon arrival at the cellar, they were whole-bunch pressed immediately to minimise colour extraction from the blue/grey grape. The juice was allowed to settle overnight before being racked and cold-fermented, using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks before being blended and bottled.

TASTING NOTES: Vivid fruit on the nose with stone fruit and lemon zest immediately apparent. A refreshing, fruity mouthful with nectarine-, peach- and more of that tangy citrus flavour which follows from the nose. Bright and succulent initially, the palate broadens and mellows but remains lively. Appealingly persistent long tail.

