## TERRA DEL CAPO

## TERRA DEL CAPO ARNÉ

VINTAGE: 2018

AVERAGE TEMP: 18.2°C RAINFALL: 304.6mm

HARVESTING BEGAN: 14 February 2017 HARVESTING ENDED: 19 February 2017 ORIGIN OF FRUIT: Rooderust (Groenekloof)

SOIL TYPE: Decomposed granite

YIELD: 10ton/ha

CULTIVAR & %: 50% Merlot; 50% Sangiovese

IN THE VINEYARD: These vineyards are situated on our Rooderust farm near the town of Darling. This warmer part of the Cape Winelands receives afternoon sea breezes to cool the vines. Merlot and Sangiovese blocks were carefully chosen to ensure that the picking dates align and ensure that both are on optimum ripeness, so that co-fermentation can be synchronized .

VINTAGE NOTES: Despite challenging conditions with this harvest as a result of the prolonged drought in South Africa the resulting comparatively smaller crop is showing excellent quality.

WINEMAKING: Arne is a co-fermentation between Sangiovese and Merlot. Instead of blending the two components at the end of fermentation, co-fermentation helps to bring these two cultivars perfectly together in harmony. Each contributing their own unique characteristic to the final product perfectly captured during co-fermentation. The wine was fermented dry on the skins and pressed thereafter. Malolactic fermentation was completed in Stainless steel tanks. Aging was done in 225L French oak barrels for 10 months.

## TASTING NOTES:

Spicy red cherry and fruitcake aromas, with a brush of tobacco leaf and a gentle hint of floral overlay. Tempting and subtle.

Abundant cherry and plum fruit flavours are tempered by a well-judged, Italianate, dry tannin grip. That grip is balanced by the ripeness of the fruit and a genuine succulence, which characterizes this wine. Textured and plush there is a distinct backbone of spicy oak that frames the mouthful beautifully. Lovely fruitcake, cedar and spice can be found on the layered, nuanced palate. Superb length of flavour that lingers.

Alc: 14% | TA:  $5.3g/\ell$  | RS:  $1.9g/\ell$  | PH: 3.55



