

TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2019

AVERAGE TEMP: 18.3°C

RAINFALL: 436.5mm

HARVESTING BEGAN: 12 February 2019

HARVESTING ENDED: 21 February 2019

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. The clones of Sangiovese in South Africa are SG1, SG2, SG3 and R24 and form part of the “Sangiovese grosso” family. Those clones are quite vigorous and are prone to overproduction. The challenge is to get a good balance between the 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: With ongoing recovery from the recent drought the Western Cape has experienced over the past 3-4 years, crop size remains lower than usual for this vintage. Although the yield is lower, quality has remained excellent with smaller than usual berries contributing to a good concentration of flavours and a balance between acidity and sugar.

WINEMAKING: The wine was fermented dry on the skins in stainless steel tanks. A well calculated pump over regime has ensured that over extraction of harsh tannins are prevented, resulting in an elegant wine. After alcoholic fermentation, the wine was drained and pressed and underwent malolactic fermentation in tank. Maturation was completed in a combination of 500L French and American oak barrels for 12 months. Oaking is purposely restrained with only 15% new oak used to ensure a succulent fruit dominant profile.

TASTING NOTES: Broody and slightly smoky nose opens up into a combination of spice-and-Italian savory baking notes. Red fruit and cherry flavours combine to produce a juicy and soft pallet. Tight and layered tannins binds the fruit and spice components together and adds complexity. The bright, yet balanced acidity lengthens the pallet and pulls all of the fruit components through to a seamless end.

Alc: 14% | TA: 5.2g/ℓ | RS: 2.2g/ℓ | PH: 3.56

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