

TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2023

AVERAGE TEMPERATURE: 17.3°C

RAINFALL: 454.1mm

HARVESTING BEGAN: 3 March 2023

HARVESTING ENDED: 6 March 2023

ORIGIN OF FRUIT: Groenekloof

SOIL TYPE: Decomposed granite and clay

YIELD: 9.3ton/ha

CULTIVAR: Sangiovese

IN THE VINEYARD: The 2023 harvest was a cooler harvest season and produced one of the smallest crops in possibly a decade. The average winter temperatures was higher and winter rainfall noticeably lower. Because of these drier conditions, the berries were smaller, with good analysis and excellent flavour and colour profiles. Wine consumers can look forward to wines of high quality from this vintage.

WINEMAKING NOTES: All berries were sorted with an Optic sorting machine to ensure only the best quality fruit to be used. Wine was fermented in Stainless steel tanks with a well calculated pump over regime. Care was taken not to over extract and to work the skins to hard. With this, you will find an elegant, soft and well balanced tannin structure. Malolactic fermentation was completed in tank and racked to barrel thereafter. Maturation was completed in a combination of French and American oak 500L barrels for approximately 12 months. 15% new oak was used

TASTING NOTE : Tempting traces of caramel and sweet floral aromas can be found with the more prominent spice, cherry and overt blueberry fruit notes. The trademark cherry flavour and succulence is obvious on the palate entry. Lively, bright and engaging it offers more besides: dark fruitcake and ample spice – cinnamon and nutmeg – alongside an understated oaky nuance. The grape's signature tannins have been held in check and provide a gentle squeeze and light dryness without overwhelming the structure and body, with is nicely lithe and pliable. A deliciously persistent finish rounds off the tasty mouthful.

Alc: 14% | TA: 5.3g/ℓ | RS: 2.6g/ℓ | PH: 3.53

