

TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2018

AVERAGE TEMP: 18.2°C

RAINFALL: 304.6mm

HARVESTING BEGAN: 7 February 2018

HARVESTING ENDED: 19 February 2018

ORIGIN OF FRUIT: Darling

SOIL TYPE: Decomposed granite and clay

YIELD: 8.6ton/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 Sangoivese 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: 2018 harvest season has come with quite some challenges, due to the prolonged drought South Africa has experienced. Dry weather throughout the season had its advantages as vines were healthy, with little or no pests and disease.

WINEMAKING: Smaller bunches and berries contributed to higher tannins and more concertation. Care was taken to prevent over extract during fermentation, which in Sangiovese could produce harsh and dried out tannins. The wine was fermented dry on the skins in Stainless steel tanks and after pressing, underwent malolactic fermentations in the tank. Matured in 500L French and American oak barrels for 12 months with only 15% new oak.

TASTING NOTES: Warm, softly spicy blue and black berry appeal on the nose. Light, sprightly and delightful cherry flavour in the mouth. There's a sprinkling of white pepper which adds a playful bite. Subtle dry grip of tannin but the wine remains light and supple throughout.

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



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