TERRA DEL CAPO

VINTAGE: 2019

AVERAGE TEMPERATURE: 18°C

RAINFALL: 436.5mm

HARVESTING BEGAN: 20 February 2019 HARVESTING ENDED: 21 February 2019

ORIGIN OF FRUIT: ROODERUST (GROENEKLOOF)

SOIL TYPE: Decomposed granite

YIELD: 10.5ton/ha

CULTIVAR: 50% Sangiovese, 50% Merlot

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 at optimum ripeness, so that co-fermentation can be synchronized.

VINTAGE NOTE: Even with a moderate to good rainfall, many vines where still struggling to recover from the drought the Western Cape has experienced over the past 3-4 years. Crop size hit a record low. Good quality wines can be expected from this vintage despite the lower yields and some uneven ripening. Smaller berries contributed to a good concentration of flavours and an ideal balance between acidity and sugar.

WINEMAKING NOTE: Arne is a co-fermented wine between Sangiovese and Merlot varietals. 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 that will be 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 NOTE: An alluring, complex nose of herbs and cocoa powder over dark berry fruit and a gentle whiff of floral violets.

The wine is equally appealing in the mouth. Bright purple, soft berry fruit – nicely ripe and succulent with rich fruitcake flavour and a reminder of that violet nuance. Velvety smooth and rounded in texture, the palate is sleek, suave and serious. Well-knit oak frames the fruit and provides backbone and structure to conclude in a the long rich finish.

Alc: 13.5% | TA: $5.5g/\ell$ | RS: $1.8g/\ell$ | PH: 3.60



