



# TERRA DEL CAPO

ANTHONIJ RUPERT WYNE

## TERRA DEL CAPO PINOT GRIGIO

VINTAGE: 2019

RAINFALL: 637.2mm

HARVESTING BEGAN: 17/01/2019

HARVESTING ENDED: 22/02/2019

ORIGIN OF FRUIT: 22/02/2019

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and clay

YIELD: 10ton/ha

**VINTAGE NOTES:** The 2019 vintage was a very challenging one, mainly due to uneven ripening during the early stages of harvest. October 2018 experienced wet, cold, and unusually warm conditions, as well as strong winds that caused significant damage in certain vineyards. This led to poor set and the consequent uneven ripening of bunches. The conditions during January and February were very favourable, with cool nights and moderate daytime temperatures resulting in great fruit flavours and exceptional acids. Despite the slower start, the white and rosé harvest was intense and compact, ending 2 weeks earlier than the 2018 vintage

**WINEMAKING:** Grapes were handpicked and transported to the cellar where they were whole-bunch pressed immediately to minimise colour extraction from the blue/grey grape. Following overnight settling, the juice was racked and cold-fermented using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks before a selection of the best free-run parcels were blended and bottled.

**TASTING NOTES:** Expressive nectarine, elderflower and gentle citrus nose, gentle hint of melon too. Lively, fresh and bright palate, which expresses that lemony tang balanced by succulent stone fruit and nectarine. Crisp and refreshing, the body is light and perky with good acidity balancing the fruit notes. Appealing and vivacious with good length.



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