

TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2016

AVERAGE TEMPERATURE: 20.8°C

RAINFALL: 244mm

HARVESTING BEGAN: 12/02/2016

HARVESTING ENDED: 16/02/2016

ORIGIN OF FRUIT: Rooderust Farm, Groenekloof DARING

SOIL TYPE: Decomposed Granite and Clay

YIELD: 8 ton/ha

IN THE VINEYARD: The Rooderust farm is situated in the Darling area, approximately 13 km from the Atlantic Ocean. The area has a lower than average rainfall, and experiences long, dry summers with cool, Atlantic Ocean breezes. This, together with the friable shale/clay soils make Rooderust ideal for Sangiovese. Approximately 9 of the 120 ha's under vine is planted to Sangiovese on relatively flat land. The low summer rains help to control the vigour of this Italian cultivar, which can happily obtain full ripeness here every season.

VINTAGE NOTES: Extremely hot and dry conditions prevailed throughout the summer. The vines proved just how resistant it can be when rainfall levels were the lowest on record in almost 70 years. The dry persistent heat resulted in very early fruit ripening, and while acid levels were lower, the fruit flavours and concentration were superb.

WINEMAKING: Terra Del Capo Sangiovese is produced from fully ripe grapes, picked between 23.5 – 24.5° Balling. The grapes are destemmed and gently crushed before being fermented in large oak fermenters. Once sufficient colour, tannin and flavour have been extracted, the skins are gently pressed and malolactic fermentation is allowed to occur. The wine was matured for 12 months in 500L French oak puncheons before being bottled.

TASTING NOTES: Ripe plum, black cherries, cassis and spice on the nose. The entry is a textural one: dry but well fruited. Cherries and plums make their luscious, rich presence known right from the outset. The wine is lithe with a restraint evident in the lovely balance of fruit, acidity and tannin. The flavours are not overplayed and neither is the oak, which adds firm support without overwhelming anything. Delicious brush of spice and well-judged succulence. A rewarding, fresh mouthful that lingers.

