

TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2017

AVERAGE TEMPERATURE: 18.03°C

RAINFALL: 246.3mm

HARVESTING BEGAN: 21 February 2017

HARVESTING ENDED: 22 February 2017

ORIGIN OF FRUIT: Groenekloof (Rooderust)

SOIL TYPE: Decomposed Granite

YIELD: 10ton/ha

VINTAGE NOTES: Given the drought that the Western Cape has experienced the past couple of years, operations are starting to become quite challenging for viticulturists and winemakers alike. Yields have shrunk quite drastically. The resulting smaller berry size does contribute to more depth and structure in the wine, but also makes for a more delicate wine, which can be difficult to handle in the cellar and during winemaking processes. One small error during the process could have some drastic consequences to the wine quality thus; processes have to be carefully managed.

WINEMAKING: All the grapes were crushed and fermented in stainless steel tanks. The base wine was fermented dry and kept on the skins for a total of 15 days before finally pressed. After settling, the wine was put into barrels for malolactic fermentation (50/50 ration of 500l barrels, French & American oak). The wine was racked off the lees after malolactic fermentation was completed and returned to barrels for aging. Aging was done for 12 months in 500l French and American oak barrels (20% New Oak).

TASTING NOTES: Subtle spice and perfume aromas overlay the rich cherry and blackberry fruit. A lovely "Italianate" dryness permeates the palate – along with the ripe, succulent black cherries and berry fruit vibrance. That dryness comes from sympathetic oak maturation but the tannins are well integrated, dry and fine, contributing to the overall texture and mouthfeel of the wine. A spice-tinged liquorice depth adds interest. Supple, balanced and a pleasing long aftertaste.

