TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2022

AVERAGE TEMPERATURE: 17.3°C

RAINFALL: 497.5mm

HARVESTING BEGAN: 7 March 2022 HARVESTING ENDED: 21 March 2022 ORIGIN OF FRUIT: Darling/Groenekloof

SOIL TYPE: Decomposed granite

YIELD: 16.5ton/ha
CULTIVAR: Sangiovese

IN THE VINEYARD: The winter conditions were ideal, and above-average rainfall increased groundwater levels. Ripening was slowed due to the cool season and moderate weather conditions. This allowed the vines to produce grapes with an intense flavour and vibrant colour. The 2022 vintage promises to produce exceptional wines.

VINTAGE NOTES: With cooler to moderate weather conditions throughout the season, particularly during harvest, the 2021 vintage is expected to produce some very good wines. Because of the slower ripening, the grapes developed exceptional flavor and color. The cooler weather allowed winemakers and producers to harvest grapes at their peak ripeness, with pH, acidity, and sugar levels beautifully balanced.

WINEMAKING NOTES: All berries were sorted using an optical sorting machine to ensure that only the highest quality fruit was used. The wine was fermented in stainless steel tanks using a carefully calculated pump over regime. The skins were not over extracted or overworked. This results in an elegant, soft, and well-balanced tannin structure. Malolactic fermentation was completed in the tank and then racked to the barrel. Maturation lasted approximately 12 months in 500-litre barrels French and American oak. 15% of new oak was used.

TASTING NOTE: Gentle spice nuance to ripe black cherry and blackcurrant aromas. Fresh, juicy and soft entry to the palate with the lovely ripe black fruits hinted at on the nose being apparent on the tongue. Agile, rounded and supple, the wine is soft-textured and lithe. Again the spice highlights add interest, as does the light, dry tannin element. Well knit and harmonious with good length of flavour.

Alc: 14% | TA: $5.5g/\ell$ | RS: $1.5g/\ell$ | PH: 3.54



