

TERRA DEL CAPO

VINTAGE: 2022

AVERAGE TEMPERATURE: 17.3°C

RAINFALL: 497.5mm

HARVESTING BEGAN: 7 March 2022

HARVESTING ENDED: 7 March 2022

ORIGIN OF FRUIT: Groenekloof

SOIL TYPE: Decomposed granite and clay

YIELD: 14.5 ton/ha

CULTIVAR: 50% Sangiovese, 50 % Merlot

VINTAGE NOTE: With cooler to moderate weather conditions throughout the season, particularly during harvest, the 2022 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 NOTE: Arné is a Sangiovese and Merlot co-fermented wine. Instead of blending the two components at the end of fermentation, co-fermentation allows these two cultivars to work in perfect harmony. Each contributes a distinct characteristic to the final product, which will be captured during co-fermentation. The wine was fermented on the skins until dry, then pressed. Malolactic fermentation was completed in stainless steel tanks. Ageing took place in 225L French oak barriques for 16 months.

TASTING NOTE: Complex and alluring bouquet of dark berry fruits: a melange of plum, violets, spice, tobacco leaf, cedar, earth with a light, perfumed cherry blossom nuance. Velvety smooth entry. The wine is all about texture: silky, supple and pliable it glides over the tongue! Understated spicy cedar underpins the juicy succulence and rounded, ripe, plush dark berry and plum fruit flavour. Super appealing structure and composition or mouthfeel, much of which can be attributed to the unobtrusive yet elegantly harmonious oak used in its maturation. Layered, poised and deliciously rewarding, it lingers on the palate.

Alc: 14% | TA: 6.1g/ℓ | RS: 1.5g/ℓ | PH: 3.56

