

TERRA DEL CAPO

TERRA DEL CAPO PINOT GRIGIO

VINTAGE: 2025

AVERAGE TEMPERATURE: 16.9°C

RAINFALL: 992.3mm

HARVESTING BEGAN: 20 January 2025

HARVESTING ENDED: 3 March 2025

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite, sandstone and clay

YIELD: 10.4 ton/ha

CULTIVAR: Pinot Grigio

VINTAGE NOTES: The Terra Del Capo Pinot Grigio is harvested from a combination of our Pinot Grigio vineyards in Groenekloof (Darling) and Franschhoek. Above-average winter rainfall restored dam levels and soil moisture, while the moderate, dry spring and summer that followed encouraged strong, healthy vine growth. These favourable conditions continued throughout the season, allowing for even ripening and excellent fruit quality. The well-developed canopies offered natural protection, helping the grapes reach optimal ripeness with vibrant acidity and bright, fresh fruit character. The 2025 vintage is shaping up to be one of the standout years in recent memory.

WINEMAKING NOTES: Grapes were handpicked in the early morning to preserve freshness, then transported to the cellar for gentle handling. To limit colour extraction from this naturally blue/grey-skinned variety, the fruit was whole-bunch pressed straight away. The juice was settled overnight at low temperatures before being racked off the solids.

Fermentation took place in stainless steel tanks at controlled temperatures, using selected yeast strains to enhance purity and aromatics. After fermentation, the wine remained on the fine lees for several weeks to build texture and mouthfeel. Only the best free-run parcels were selected for the final blend, ensuring clarity of fruit and a clean, focused palate before bottling.

TASTING NOTE: Melon, nectarine and white peach with a light dusting of flint on the nose. Deliciously tangy and succulent on entry. Refreshing summer fruit salad with the melon and stone fruit joined by a lively green apple crunchiness. Vibrant, perky and zippy with bright, acidic citrus notes. Ideal for summertime lunches.

Alc: 12.5% | TA: 6.6g/ℓ | RS: 3.6g/ℓ | PH: 3.23

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