

# TERRA DEL CAPO

VINTAGE: 2020

AVERAGE TEMPERATURE: 18°C

RAINFALL: 436.5mm

HARVESTING BEGAN: 17 February 2020

HARVESTING ENDED: 18 February 2020

ORIGIN OF FRUIT: ROODERUST (GROENEKLOOF)

SOIL TYPE: Decomposed granite

YIELD: 13.8ton/ha

CULTIVAR: 50% Sangiovese, 50% Merlot

**IN THE VINEYARD:** These vineyards are situated on our Rooderust farm near the town of Darling. This warmer part of the Cape Winelands receives afternoon sea breezes to cool the vines. Merlot and Sangiovese blocks were carefully chosen to ensure that the picking dates align and ensure that both are at optimum ripeness, so that co-fermentation can be synchronized.

**VINTAGE NOTE:** Good winter conditions laid the foundation for a good harvest, which yielded a larger crop than the previous year.

The soils were well supplemented because of increased winter rainfall. This allowed for post-harvest irrigation and healthier vines. Moderate summer temperatures during ripening contributed to good flavor retention in the fruit. 2020 promises a full-bodied wine with concentrated flavor profiles.

**WINEMAKING NOTE:** Arnè is a co-fermented blend between Sangiovese and Merlot grapes. Instead of blending the two components at the end of fermentation, co-fermentation helps to bring these two cultivars perfectly together in harmony. Each contributes a distinct characteristic to the final wine. The wine fermented dry on the skins before being pressed. Malolactic fermentation was completed in stainless steel tanks before being matured for 10 months in 225l French oak barrels.

**TASTING NOTE:** The palate is at first restrained before revealing juicy red plums and ripe cherries brushed with peppery spice. Layers of fruit are intertwined with cedar and oak tannin, which is well integrated and poised. The wine appears light, but with time, it gradually reveals its refined depths. Rewardingly long aftertaste.

Alc: 13.5% | TA: 5.7g/ℓ | RS: 2.7g/ℓ | PH: 3.45

[www.terradelcapowines.com](http://www.terradelcapowines.com)

