

TERRA DEL CAPO

VINTAGE: 2021

AVERAGE TEMPERATURE: 17.3°C

RAINFALL: 442.6mm

HARVESTING BEGAN: 3 March 2021

HARVESTING ENDED: 3 March 2021

ORIGIN OF FRUIT: Darling/Groenekloof

SOIL TYPE: Decomposed granite

YIELD: 8.7ton/ha

CULTIVAR: 50% Sangiovese, 50% Merlot

VINTAGE NOTE: The 2021 vintage began later than usual due to cooler weather throughout the season. With water resources replenished, vine growth, bunch numbers, and berry sizes improved significantly. The cooler weather allowed us to harvest the grapes at the optimal time, resulting in good colour extraction and higher natural acidity. Patrons can look forward to exceptional wines from the 2021 vintage.

WINEMAKING NOTE: Arne 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 barrels for 16 months.

TASTING NOTE: Plump, black hedgerow fruit with both a subtle tomato plant and spice note, as well as a gentle violet perfume. The palate is structured and generous with the mouthfeel providing an impression of refinement and elegance, as well as generosity and succulence. Ample black and blue fruit flavours but they are countered by a squeeze of dry tannin, making for a well defined mouthful. Oaking is subtle and well integrated, providing a good frame as well as contributing to the lengthy aftertaste. Cohesive, graceful and rewarding.

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



www.terradelcapowines.com

