

TERRA DEL CAPO

TERRA DEL CAPO SANGIOVESE

VINTAGE: 2021

AVERAGE TEMPERATURE: 17.9°C

RAINFALL: 442.6mm

HARVESTING BEGAN: 3 March 2021

HARVESTING ENDED: 25 March 2021

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite with high clay content

YIELD: 12.9ton/ha

CULTIVAR: Sangiovese

IN THE VINEYARD: This cultivar thrives on our Rooderust farm near Darling, where long, dry summers are typical, tempered by cool Atlantic sea breezes. Sangiovese clones found in South Africa are SG1, SG2, SG3, and R24 and are members of the "Sangiovese grosso" family, which is vigorous and prone to overproduction. The challenge is to strike a good balance between rapid growth and high-quality fruit production. Viticultural techniques are used to ensure good color, even ripening, and a good balance of sugar and acidity.

VINTAGE NOTES: With cooler to moderate weather conditions throughout the season, particularly during harvest, the 2021 vintage produced 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 with an optical sorting machine to ensure only the best-quality fruit is used. The wine was fermented in stainless steel tanks with a carefully calculated pump-over regime. Care was taken not to over-extract or work the skins too hard. With this, you will find an elegant, soft, and well-balanced tannin structure. Malolactic fermentation was completed in the tank and racked to the barrel thereafter. Maturation was completed in a combination of French and American oak 500-liter barrels for approximately 12 months. 15% new oak was used.

TASTING NOTE : Appealing red berry and plum compote with spice highlights is immediately announced on the nose. A plush, succulent entry to the mouth is accompanied by pronounced cherry and spice flavours. A darker ink and graphite nuance add depth to the piquant mouthful. Nimble and light, it is balanced and composed, with fruit and tannin well counterbalanced. good length and flavour.

Alc: 14% | TA: 5.4g/ℓ | RS: 2.5g/ℓ | PH: 3.57



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