

Terra del Capo Pinot Grigio 2004

Terra del Capo Pinot Grigio is an elegant wine of pale-straw colour, with an intense, fruity aroma that finishes with a clean, rich, refreshing after-taste. A delightful complement to light fare, sea-food and simple veal and poultry dishes. Above all, a superb aperitif.

variety : Pinot Gris | 100% Pinot Grigio

winery :

winemaker :

wine of origin :

analysis : alc : 13.0 % vol rs : 1.77 g/l pH : 3.45 ta : 6.07 g/l

type : White **style :** Dry

pack : Bottle **size :** 0 **closure :** 0

in the vineyard : Location: 33 Degrees 53 min 49 seconds (longitude)

19 Degrees 0 min 41 seconds (longitude)

Average Rainfall: 1100 mm per annum

Altitude: Average of 300m

Soil Type: Oakleaf, Sandstone

Yield: 6 Tons per hectare

about the harvest: The grapes for this wine were picked at optimal ripeness, between 22 and 23 degrees Balling.

in the cellar : After being whole-berry crushed and gently pressed, the juice was cold fermented between 14 and 15 degrees Celsius in stainless steel to preserve the fresh, delicate characters of the fruit. The wine received extended lees contact for 4 months prior to bottling, thus ensuring optimum flavour extraction.

Production: 3400 cases (6 x 750 ml)

