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Terra del Capo Sangiovese 2002

This wine has a definite hint of smokiness, combined with earthy mineral elements. Rich in fruit flavours such as prunes, apricot and peaches. The wine has an elegant tannin structure that ends softly with a slightly sweet sensation.

Sangiovese is an ideal companion to Italian cuisine such as tomato based pastas with beef strips, gorgonzola and rocket leaves as well pizzas with sundried tomatoes, feta and spinach.

variety : Sangiovese | 100% Sangiovese
winery :
winemaker :
wine of origin : Coastal
analysis : **alc :** 14.0 % vol **rs :** 1.8 g/l **pH :** 3.61 **ta :** 5.9 g/l
type : Red **style :** Dry
pack : Bottle

in the vineyard : Location: 33 degrees 53 min 49 seconds (longitude) 19 degrees 0 min 41 seconds (latitude)
Average rainfall: 1100 mm per annum
Altitude: average of 300m
Soil type: Oakleaf, Sandstone
Yield: 8 tons per hectare

about the harvest: The grapes were picked fully ripe at 24 Balling with a perfect balance between the sugar and acid with soft ripe tannins.

in the cellar : After the grapes were gently crushed the juice fermented in stainless steel vats until it was dry and then left on the skins for an additional 9 days. Afterwards the grapes were pressed and malolactic fermentation proceeded in oak barrels (75% French oak & 25% American oak).
Production: 2500 cases (12 x 750ml)

