

Terra del Capo Sangiovese 2003

Grows more convincing by the vintage. Authentic 'Italian' feel to tight nose/palate with rich damson fruit behind; balancing acidity and promising structure.

variety : Sangiovese | 100% Sangiovese

winery :

winemaker : .

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 2.50 g/l **pH** : 3.56 **ta** : 5.70 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

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

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)

