

## Terra del Capo Sangiovese 2004

Terra Del Capo Sangiovese has a definite hint of smokiness combined with earthy mineral elements and rich fruit flavours such as prunes, apricots and peaches. This 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 as pizzas with sundried tomatoes, feta & spinach.

**variety :** Sangiovese | 100% Sangiovese

**winery :** Anthonij Rupert Wyne

**winemaker :** The Winemaking Team

**wine of origin :** Franschhoek

**analysis :** alc : 12.0 % vol    rs : 2.5 g/l    pH : 3.56    ta : 5.7 g/l

**type :** Red    **wooded**

**pack :** Bottle    **closure :** Cork

Veritas 2006 - Bronze

**in the vineyard :** Location: 33 degrees 53 min 49 seconds (longitude) 19 degrees 0 min 41 seconds (latitude)

Average rain: 1100 mm per annum

Altitude: average of 300m

Soil type: Oakleaf, Sandstone

Rootstock: R 110

Yield: 6 tons per hectare

Sangiovese can thrive in a variety of soils, but itâ€™s best results are achieved in friable shaly clay. The clayey soils and breaking down ancient sea bed make Darling ideal for Sangiovese. The area experiences long dry summers but with cool sea breezes that originate from the cool Atlantic Ocean.

**about the harvest:** Terra Del Capo Sangiovese is produced from fully ripe grapes picked at 24 Balling.



**Anthonij Rupert Wyne**

Franschhoek

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[www.rupertwines.com](http://www.rupertwines.com)