

La Capra Sangiovese 2012

Vibrant ruby red in the glass. Aromas of wild berries and aniseed on the nose accompanied by sweet vanilla notes. These wild fruit flavours continue onto the palate, balanced by refreshing acidity and firm tannins.

variety : Sangiovese | 100% Sangiovese

winery : Fairview Wines

winemaker : Anthony de Jager

wine of origin : Darling

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.5 ta : 5.8 g/l

type : Red **style :** Dry **body :** Light **taste :** Herbaceous **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard : Grapes are sourced from our Darling farm. The vines are on a trellis system that is very low to the ground. This creates a vine similar to a bushvine, but with the benefit of improved air circulation around the vine. This helps to keep the grapes cool and healthy. The vines grow on koffielkip soils and the vineyard is not irrigated.

about the harvest: Harvest Date: Mid-March 2012

The grapes were hand-picked in the early morning, ensuring that the fruit arrives at the cellar at a cool temperature. Fruit was harvested at 25.3° Balling.

in the cellar : The bunches were destalked and sent to stainless steel tanks for fermentation. After the ten day primary fermentation the wine was racked off and pressed, before being returned to tank for malolactic fermentation. The wine was sent to older French oak barrels for 9 months. Older barrels were used to complement rather than overpower the fruit. The winemaking style changed over time, moving towards a fresher style, by picking the grapes earlier.

