

## Terra del Capo Sangiovese 2012

Graphite and ink vie with blueberries and plum on the nose. Texture is the first impression - a touch chalky but then the tangy blue and black berry fruit and rich red plum spice take over. It is deliciously succulent and juicy in the mouth. Integrated and harmonious, it is light and appealing rather than brooding and dense.

A good food wine

**variety :** Sangiovese | 100% Sangiovese

**winery :** Anthonij Rupert Wyne

**winemaker :** Dawie Botha

**wine of origin :** Groenekloof

**analysis :**

**type :** Red **style :** Dry **body :** Medium **wooded**

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

**in the vineyard :** Sangiovese can thrive in a variety of soils but its best results are achieved in friable shaly clay. The clayey soils and decomposed ancient sea bed make our Rooderust property (situated in the Groenekloof area close to Darling) ideal for Sangiovese. The area experiences long dry summers with cool Atlantic Ocean breezes.

**about the harvest:** Terra Del Capo Sangiovese is produced from fully ripe grapes, picked at 24.3° Balling.

**in the cellar :** The grapes are gently crushed so that the juice is fermented dry on the skins in large oak fermenters. The grapes are then pressed and malolactic fermentation proceeds in Stainless Steel Tanks. Matured in 500L French oak barrels for 12 months, then bottled and bottle-aged for about 10 months.



**Anthonij Rupert Wyne**

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