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Terra Del Capo Sangiovese 2016

Ripe plum, black cherries, cassis and spice on the nose. The entry is a textural one: dry but well fruited. Cherries and plums make their luscious, rich presence known right from the outset. The wine is lithe with a restraint evident in the lovely balance of fruit, acidity and tannin. The flavours are not overplayed and neither is the oak, which adds firm support without overwhelming anything. Delicious brush of spice and well-judged succulence. A rewarding, fresh mouthful that lingers.

Charcuterie & Italian tomato based dishes. Pizza & pasta



variety : Sangiovese | 100% Sangiovese
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Darling
analysis : **alc :** 13.81 % vol **rs :** 3.5 g/l **pH :** 3.56 **ta :** 5.4 g/l **va :** 0.51 g/l **so2 :** 79 mg/l **fso2 :** 27 mg/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 5 - 8 Years after release

The Rooderust farm is situated in the Darling area, approximately 13 km from the Atlantic Ocean. The area has a lower than average rainfall, and experiences long, dry summers with cool, Atlantic Ocean breezes. This, together with the friable shale/clay soils make Rooderust ideal for Sangiovese. Approximately 9 of the 120 ha's under vine is planted to Sangiovese on relatively flat land. The low summer rains help to control the vigour of this Italian cultivar, which can happily obtain full ripeness here every season.

in the vineyard : Extremely hot and dry conditions prevailed throughout the summer. The vines proved just how resistant it can be when rainfall levels were the lowest on record in almost 70 years. The dry persistent heat resulted in very early fruit ripening, and while acid levels were lower, the fruit flavours and concentration were superb.

about the harvest: Picked between 23.5 – 24.5° Balling

in the cellar : Terra Del Capo Sangiovese is produced from fully ripe grapes, picked between 23.5 – 24.5° Balling. The grapes are destemmed and gently crushed before being fermented in large oak fermenters. Once sufficient colour, tannin and flavour have been extracted, the skins are gently pressed and malolactic fermentation is allowed to occur. The wine was matured for 12 months in 500L French oak puncheons before being bottled.

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