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Terra Del Capo Arné 2017

Red fruit, Christmas cake, spice – nutty, lip-smacking succulence on entry, with lingering juicy red fruit and nutty spice and integrated oak on the palate. Lovely pliable lithe but well-structured body. A Supple and succulent wine with a genteel and long finish.



variety : 0 | 50% Merlot; 50% Sangiovese
winery : Anthonij Rupert Wyne
winemaker : -
wine of origin : Groenekloof
analysis : **alc :** 14 % vol **rs :** 2.4 g/l **pH :** 3.56 **ta :** 5.72 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

in the vineyard :
These vineyard are situated on our Rooderust farm near the town of Darling. This warmer part of the Cape Winelands receives afternoon sea breezes to cool the vines. The selection of the Merlot and Sangiovese blocks were carefully chosen to ensure that the picking dates align and ensure that both are on optimum ripeness, so that co-fermentation can be facilitated.

about the harvest: The harvest was slightly higher in volume than initially expected. This was the second consecutive dry and hot year, but cooler nights during the growing season and the absence of heatwaves during harvest time, helped to buffer the effect of the drought. The upside of these dry weather conditions is that the vineyards are healthier with smaller berries providing good colour and a flavour concentration.

in the cellar : Merlot and Sangiovese cultivars was co-fermented. This helps with the "marriage" of the fruit flavours from each variety in the resultant wine. Sangiovese sometimes can be a difficult wine to work with during fermentation. Giving harsher tannins and not generous with deep red colour. Merlot during the co-fermentations, helps with these aspects. Providing a good, deep colour and adding softer, more elegant tannins to the final blend. The wine was fermented dry on the skins and pressed thereafter. Malolactic fermentation was completed in Stainless steel tanks. Aging was done in 225L French oak barrels for 10 months.

Anthonij Rupert Wyne

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