



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SANGIOVESE 2016

VINIFICATION

Wine maker description

Enticing and emotive. This modern and elegant Stellenbosch Sangiovese presents a tantalizing nose and complex mouthfeel. Initial signature red sour cherry flavours develop into riper darker fruit notes. Complex earthy, leathery, and cinnamon notes combine with savoury spices to enhance the sweet and sour profile of Sangiovese. A silky, well balanced wine to treasure and enjoy.

Varieties

100% Sangiovese

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes were cold soaked for 4 days prior to fermentation. During fermentation, the temperatures were kept at between 22-28°C. Malo-lactic took place in tank, on French oak staves before being matured in 80/20 % French and American 225l oak barrels for 12-14 months.

Date of bottling

17th January 2018

Analysis

pH 3.57

Residual sugar 2.8g/l

Total acidity 6.0 g/l

Alcohol 14.5 %

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

North west

Area

1.11 Hectares

Trellising

Vertical Shoot Positioning

Irrigation

Drip

Predominant wind

SE Summer/NW Winter

Date of planting

1999

Clones

SG 1A on 101/14 & R110

Balling at picking

23.1°B

