

SANGIOVESE 2019

VINIFICATION

Wine maker description An enticing and emotive wine. This modern and elegant Stellenbosch Sangiovese presents tantalising nose and complex mouthfeel. Initial signature sweet and sour cherry flavours develop into riper, darker fruit notes. Complex gravel, tomato leaf and cinnamon notes combine with savoury spices to enhance the sweet and sour profile of Sangiovese. A silky, wellbalanced wine to treasure and enjoy. Try with pork belly and fiorentina steak ... 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 2251 oak barrels for 12-14 months. 14th January 2021 Date of bottling Total acidity 5.9 g/l pH 3.55 Analysis Alcohol 14% Residual sugar 2.3g/l

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

