

SANGIOVESE 2020

VINIFICATION

Varieties

Wine maker description This modern and elegant Stellenbosch Sangiovese

presents a perfumed nose and captivating mouthfeel. Initial vibrant red cherry nose is enhanced by spicy clove and vanilla pod notes reminiscent of thinly cut Prosciutto. Complex but delicate granitic, tomato leaf and cinnamon notes intertwine on the palate with savoury spices to enhance the sweet and sour profile of Sangiovese. A silky, well-balanced wine to treasure

and enjoy. Try with pork belly and Fiorentina steak..

Origin Wine of Origin Stellenbosch

100% Sangiovese

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 6th July 2023

Analysis pH 3.70 Total acidity 5.3 g/l Residual sugar 2.4g/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 24.1°B

