

SANGIOVESE 2014

VINIFICATION

Wine maker Enticing and emotive. This rich and elegant description Stellenbosch Sangiovese presents a tantalizing nose

and complex mouthfeel. Red in colour, earthy aromas of cinnamon and red cherries follow through to flavours of ripe red fruits and savoury spices. A silky,

well-balanced wine to treasure and enjoy.

Varieties 100% Sangiovese

Origin Wine of Origin Stellenbosch

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 60/40 % French and American 225l oak barrels for

12-14 months.

Date of bottling 22nd June 2016

Analysis pH 3.50 Total acidity 6.2 g/l Residual sugar 2.5g/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

