

TERRA DEL CAPO

TERRA DEL CAPO PINOT GRIGIO

VINTAGE: 2017

AVERAGE TEMP: 17.4°C

RAINFALL: 590.83mm

HARVESTING BEGAN: 12/01/2017

HARVESTING ENDED: 02/03/2017

TASTING NOTES: Light, crisp and aromatically fresh with hints of stone fruit, lemon and jasmine characters on the bouquet. This wine has a zippy, clean and refreshing long finish with good palate weight adding structure and balance. A food friendly wine.

IN THE VINEYARD: The Terra del Capo Pinot Grigio is a blend of grapes from 3 different regions in the Western Cape, each contributing its own individual character. Groenekloof contributes beautiful citrus flavours, fresh acidity and structure; Elandskloof brings its characteristic fresh apple and bright acid flavours, and L'Ormarins provides rich, full stone fruit flavours.

VINTAGE NOTES: Although the drought conditions persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids. A great vintage.

WINEMAKING: This wine is an expression of our older, clonal selection vineyards. Grapes were hand-picked between early January and early March. Upon arrival at the cellar, they were whole-bunch pressed immediately to minimise colour extraction from the blue/grey grape. The juice was allowed to settle overnight before being racked and cold-fermented using selected yeast cultures. The wine was kept on the fine lees in stainless steel tanks before being bottled.



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