



Terra Del Capo Arné 2007



Viticulture

The Sangiovese vineyard is situated on a warmer site where afternoon sea breezes cool the vines. Some green harvesting is done in the late season and the vigour and size of bunches, which tend to be big, are managed constantly. The Merlot is from a different farm, which ripens at the same time as the Sangiovese.

Winemaking

The Merlot and Sangiovese grapes are hand sorted together, on a double sorting table, the berries went straight into tank without crushing. The grapes were cold soaked for 8 days. After fermentation and some maceration, the wine was transferred into 400L French oak for malolactic fermentation. The wine was aged in 400L barriques for 20 months, and the bottled wine was aged for a further 12 months before being released.

Tasting notes

Savoury black olive, white pepper and soy sauce aromatics.

This is a big, bold wine with spicy red fruit, maraschino cherry richness and cashew nut creaminess.

Firm structure and frame are enhanced by a dry, tannic grip. Seamless and well crafted it is elegant and genteel yet boasts a good, long finish.

REMARKS

