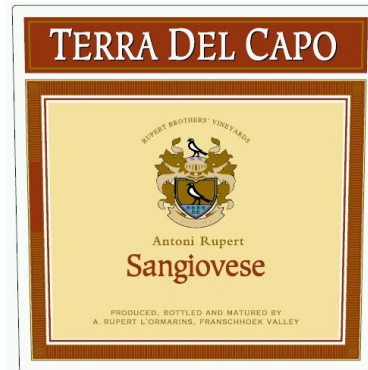




## Terra Del Capo Sangiovese 2008



### **Viticulture**

Sangiovese can thrive in a variety of soils but its best results are achieved in friable shaly clay. The clayey soils and decomposed ancient sea bed make Darling ideal for Sangiovese. The area experiences long dry summers but with cool Atlantic Ocean breezes.

### **Winemaking**

Terra Del Capo Sangiovese is produced from fully ripe grapes. The grapes are gently crushed so that so that the juice is fermented dry on the skins in large oak fermenters. The grapes are then pressed and malolactic fermentation proceeds in 500L French oak barrels. Matured in oak for 15 months.

### **Tasting Notes**

Terra Del Capo Sangiovese has a definite hint of smokiness (cherry tobacco) combined with earthy mineral elements and rich fruit flavours such as prunes, apricots and peaches. This wine has an elegant tannin structure that ends softly with a slightly sweet sensation.

### **REMARKS**

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