

TERRA DEL CAPO

TERRA DEL CAPO PINOT GRIGIO

VINTAGE: 2024

AVERAGE TEMPERATURE: 17.5°C

RAINFALL: 706.9mm

HARVESTING BEGAN: 12 January 2024

HARVESTING ENDED: 4 March 2023

ORIGIN OF FRUIT: Western Cape

SOIL TYPE: Decomposed granite and sandstone with clay, lime subsoils

YIELD: 10.7tons/ha

CULTIVAR: Pinot Grigio

VINTAGE NOTES: The 2024 season can be characterised as one of extremes. Winter saw above-average rainfall, with widespread flooding in late September. The heavy rainfall also presented several challenges in the vineyards. Persistent strong winds during flowering and extremely dry conditions during fruit set resulted in a lower harvest than 2023. Heat spikes in January, with days exceeding 40°C, accelerated ripening, causing cultivars to ripen concurrently, putting pressure on picking teams. Mild weather conditions in February provided some relief by slowing ripening, resulting in excellent flavour and colour development and small concentrated berries.

WINEMAKING NOTES: Grapes were hand-picked and transported to the cellar, where they were immediately whole-bunch pressed to minimise colour extraction from this distinctive blue/grey grape. After overnight settling, the juice was racked and cold-fermented with selected yeast cultures. The wine was aged on fine lees in stainless steel tanks before a blend of the best free-run parcels was bottled.

TASTING NOTE: Green apple, pear and summer fruits accompanied by wet stone and floral notes on the nose. Fresh lemon and lime zest is fleshed out by sweet apple and stone fruit on the palate. A delightfully crisp and refreshing wine with a long mineral finish that lures you back for more.

Alc: 12.5% | TA: 6.3g/ℓ | RS: 3.6g/ℓ | PH: 3.11



www.terradelcapowines.com

