



IDIOM

WINES OF CHARACTER

STELLENBOSCH

SANGIOVESE 2022

VINIFICATION

Wine maker description

This modern and elegant Stellenbosch Sangiovese presents a perfumed nose and captivating mouthfeel. The initial vibrant red currant nose is enhanced by spicy clove and tobacco notes reminiscent of thinly cut Prosciutto. Complex but delicate granitic, tomato leaf and leather notes intertwine on the palate with savoury spices to enhance the sweet and sour profile of Sangiovese. A silky, well-balanced wine to treasure and enjoy. Try with pork belly and Fiorentina steak.

Varieties

100% Sangiovese

Origin

Wine of Origin Stellenbosch

Vinification details

The grapes were cold soaked for 4 days prior to fermentation. During fermentation, the temperatures were kept at between 22-28°C. Malo-lactic took place in tank, on French oak staves before oak maturation, around 14 months in 70% French oak with 30% American oak, contributing subtle spice and texture to the wine.

Date of bottling

30 September 2025

Analysis

pH 3.53

Residual sugar 2.7 g/l

Total acidity 6.0 g/l

Alcohol 14%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils

Granite/Tukulu (decomposed granite)/Table Mountain Sandstone

Aspect

Northwest

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

24.1°B

