



SUPERSINGLE VINEYARDS
SOUTH AFRICA



Die Hang Sangiovese 2016

Hand-harvested, sorted and de-stemmed. High-density vines flourish, clinging on a north-eastern facing slope, producing low yields of concentrated fruit. Yielding 3 tons/h. Crisp Ocean breezes from both the Atlantic and Indian; this cool climate allows the fruit to develop slowly and ripen to full intensity.

Whole bunch fermented at low temperatures. Manual punch downs are carried out daily until fermented dry. One week post-maceration. Manual Basket press is used, both free run and press juice used. Aged for 12 months in 3rd fill French oak barrels.

VINEYARD: Bottelary (W.O. Stellenbosch)

TASTING NOTES:

A lean, savoury wine with black cherries, plums, mulberries and hints of oregano. Firm acidity with a lengthy finish.

ALC: 14.10 TA: 5.8 RS: 2.7 pH: 3.54