



**LA VIERGE**®



## La Vierge Collection

### SATYRICON 2019 Sangiovese



**Name:** Satyricon is a Latin work of satirical fiction written by Gaius Petronius in the early days of the Roman Empire. This rare example of a Roman novel tells a story of lust, love and temptation through man's deliberate journey to attain knowledge and wisdom, even if it is at the expense of his cherished innocence.

<b>Varietal:</b>	Sangiovese 100%
<b>Origin</b>	Hemel – en - Aarde Ridge
<b>Soil Type</b>	All varieties planted to Arenaceous shale of the Bokkeveld series
<b>Aspect</b>	North and North West
<b>Trellising System</b>	Vertical Shoot Positioning (Perold)
<b>Age of Vines</b>	11 years
<b>Vines per hectare</b>	5500
<b>Average Yield</b>	5 tons/ha (33 hl/ha)
<b>Production</b>	225 cases of 6 x 750ml bottles

#### Climate

The varieties planted on our farms in the new ward of Hemel – en - Aarde Ridge, 10km in proximity to the Atlantic Ocean.

The climate being “temperate” in style, where the southerly maritime winds blow through the appellations during the summer. These winds in turn bring regular sea mists and overcast conditions to the areas and with it more even temperatures. The average summer temperature is 19° C and rainfall, approximately, 750mm per year.

#### Technical details

The grapes were harvested by hand enjoying cool early morning temperatures. After overnight cold storage they were destemmed and crushed into red ferment tanks. Cold maceration occurred for 5 – 7 days. The wine was then fermented under controlled temperatures until dry. The skins were then lightly pressed and the wine raked into a selection of French Oak Barriques (10% new barrels) for 15 months ageing and maturation. Final blending occurred 2 months prior to bottling and the wine was allowed to develop further in bottle prior to release.

<b>Analysis</b>	Alcohol by volume	13.57%
	Total Acidity	6.0 g/L
	pH	3.42
	Volatile Acid	0.75 g/L
	Residual Sugar	2.6 g/L

#### Styling

This wine shows the bright cherry fruit and savoury spice character typical of Sangiovese. The palate is smooth, with hints of floral notes and an almost dusty finish; ideal for pairing with classic Italian dishes like baked aubergine, tomato based pasta and cured meats.

Moderate tannin and a bright acidity will see this wine drinking well on release and developing for at least 2-5 years.