

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE ALTIMA SAUVIGNON BLANC

VINTAGE: 2020

AVERAGE TEMP: 16.8°C

RAINFALL: 881mm

HARVEST COMMENCED: 04/03/2020

HARVESTING CONCLUDED: 06/04/2020

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Tukulu, Decomposed shale

YIELD: 7 t/ha

CULTIVAR: Sauvignon Blanc

IN THE VINEYARD: Altima is situated in Elandskloof, an isolated valley north of Villiersdorp which is 5km wide and is surrounded by a steep mountain range that rises 1km from the valley floor. The steep topography causes the valley to receive less direct sunlight due to the overshadowing mountains. This, together with the elevation of 600 to 850m results in a very cool climate for the valley. This unique terroir produces wines with a high natural acidity and upfront aromas. Naturally low Ph results in enhanced age ability in wines produced from this site. Grapes are harvested much later than other sites in the Western Cape, with harvest typically starting early in March. The vineyards produce an intense Sauvignon.

VINTAGE NOTES: Favourable climatic conditions during the growing season, with even flowering and fruit set resulted in higher yields and healthy canopies. The slow, even ripening conditions delivered beautiful fruit with great flavour and balance

WINEMAKING: The grapes were harvested by hand at the optimum level of ripeness . Individual parcels contribute to flavours ranging from grassy, green peppers to riper tropical fruits. Grapes were hand-picked into small lug-boxes in the early morning and transported to the cellar in refrigerated trucks. All the fruit was de-stemmed and crushed/ before Overnight skin contact period allowed for the maximum extraction of flavour. The free run juice was settled and fermented separately in stainless steel tanks. The wine spent 8 months on the lees before being blended and bottled.

TASTING NOTES: Cool climate origins are apparent in the flinty, herbaceous, snapped green bean and grapefruit zest aromas.

The same gravelly elements are found in the mouth. Vibrant and lively with zippy acidity and bags of grapefruit, lemon zest and pea shoot flavours. It then morphs into a rounder, focused and cohesive mouthful with a balanced but crisp, dry and resolved finish.

Alc: 13.5 % | pH: 3.23 | TA: 6.2 g/ℓ | RS: 3.5 g/ℓ

