

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE ALTIMA SAUVIGNON BLANC

VINTAGE: 2021

AVERAGE TEMP: 24.54°C

RAINFALL: 252mm

HARVEST COMMENCED: 03/03/2021

HARVESTING CONCLUDED: 17/03/2021

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Tukulu, Decomposed shale

YIELD: 6 ton/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 an extraordinary cool climate for the valley. This unique terroir produces wines with a high natural acidity and upfront aromas. Grapes are harvested much later than other sites in the Western Cape, with harvest usually starting early in March. The vineyards produce an intense Sauvignon Blanc with a fresh expression of passion fruit, gooseberry, citrus and freshly cut grass.

**VINTAGE NOTES:** "Late, slow and steady" is the best way to describe the 2021 vintage. The preceding winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring which in turn resulted in a delayed but relatively even bud break, flowering and fruit set. The moderate summer temperatures slowed the ripening period and resulted in harvest starting about two weeks later than normal. The usually hot month of February was uncharacteristically cool, allowing for the gradual ripening of fruit with good flavours and acidity. An exceptional vintage which promises to deliver outstanding wines.

**WINEMAKING:** The grapes were harvested by hand in the early morning at optimum ripeness levels, and transported to the cellar in refrigerated trucks. All the fruit was de-stemmed and crushed before an overnight skin contact period allowed for the maximum extraction of flavour. The free run juice was settled for 2 days, then fermented separately in stainless steel tanks. The wine spent 4 months on the lees before being blended and bottled.

**TASTING NOTES:** A light flinty, gravel note underpins granadilla and grapefruit aromas on the nose. A Taut and zingy lemon and grapefruit vivacity is immediately apparent in the mouth. Adding to the complexity is a slate and mineral nuance. The palate is fresh and succulent with lively acidity. Unmistakably Sauvignon Blanc, this wine is focussed, crisp and balanced with good concentration, body and length of flavour.

Alc: 14 % | pH: 3.17 | TA: 7.6 g/l | RS: 4.1 g/l

