

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE ALTIMA SAUVIGNON BLANC

VINTAGE: 2019

AVERAGE TEMP: 15.2°C

RAINFALL: 788mm

HARVEST COMMENCED: 20/02/2019

HARVESTING CONCLUDED: 21/02/2019

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Tukululu, Decomposed shale

YIELD: 4.5 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. 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: The 2019 vintage can in some way be described a vintage in two parts, with the first half experiencing favourable weather conditions and good fruit analyses until end of February, and the second half being more challenging, characterised by slower ripening due to cold and rainy weather in March. Good rainfall brought much needed relief from the severe drought experienced in the preceding 3 years, however, warm periods during winter and fluctuating temperatures during spring resulted in smaller berries and some uneven bunch development. Gale force winds and cool growing conditions led to significantly lower yields, especially in these Sauvignon Blanc vineyards. Moderate temperatures during December and January delayed the onset of harvest slightly, but the early heat waves in February and lower yields resulted in these grapes being harvested much earlier than usual.

WINEMAKING: The grapes were harvested by hand at optimum ripeness levels, with each parcel contributing 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 an overnight skin contact period allowed for the maximum extraction of flavour. Each parcel's free run juice was settled and fermented separately in stainless steel tanks, and the wine spent 7 months on the lees before being blended and bottled.

TASTING NOTES: The initial aromas of intense asparagus and green pepper are followed by upfront passion fruit and gooseberry equally on the nose. The palate is rich and full of the same intense and powerful flavour, beautifully balanced by the tangy acidity which gives length and vibrancy to the succulent tropical sweetness. A lip smacking wine with a long, juicy finish.

Alc: 14.5 % | pH: 3.14 | TA: 7.2 g/l | RS: 4.5 g/l

