

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SERRURIA CHARDONNAY

VINTAGE: 2021

AVERAGE TEMP: 16.7°C

RAINFALL: 989mm

HARVEST COMMENCED: 9 March 2021

HARVESTING CONCLUDED: 17 March 2021

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Tukulu, Decomposed shale

YIELD: 11.2ton/ha

CULTIVAR: 100 % Chardonnay

IN THE VINEYARD: Altima Estate is situated in Elandskloof, a 5km wide isolated valley north of Villiersdorp that is surrounded by a mountain range that rises 1km above the valley floor. The valley receives less direct sunlight due to the overshadowing mountains, which, combined with the valley's elevation of 600 to 800m, results in a distinctly cool continental climate. Quartz sandstone from the Table Mountain Sandstone group is visible against the higher-lying mountains. The main type of soil found on the farm is good decomposed shale soil from the Malmesbury group. This unique terroir produces fruit with high natural acidity and low pH levels, which contribute to the wine's ageing potential. The slow ripening period and lack of heat waves in January and February produce excellent grapes with great structure and upfront aromas, and harvest is typically much later than in other Western Cape sites.

VINTAGE NOTES: The best way to describe the 2021 vintage is "late, slow, and steady." The preceding winter was cold and wet, resulting in good dormancy and healthy bud levels prior to the growing season. The cool weather continued into spring, causing 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. February, which is typically hot, was unusually cool, allowing for the gradual ripening of fruit with good flavours and acidity. An exceptional vintage that promises to produce exceptional wines.

WINEMAKING: Two separate vineyards were hand-picked into small lug-boxes at optimal ripeness in the early morning and transported to the cellar in refrigerated trucks. The fruit was whole-bunch pressed, and the juice allowed to settle overnight without the use of enzymes before being transferred to 300ℓ French oak barrels (30% new) the following day where spontaneous fermentation occurred. The wine was aged on the gross lees for 11 months, with approximately 30% completing malolactic fermentation during this time.

TASTING NOTES: Orange blossom and stone fruit are discernible on the nose, with a subtle underpinning of caramel and vanilla. The palate is fresh and vibrant with lively nectarine and citrus flavours and a trace of zesty rind. Balanced and restrained with signature elegance and refinement, the gentle creamy vanilla oak nuance lends depth, structure and charm. Overall, a rounded, textured mouthful with a long, rewarding tail that ends with a light marmalade farewell.

Alc: 14 % | pH: 3.26 | TA: 7.0 g/ℓ | RS: 3.8 g/ℓ

