

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE - SERRURIA CHARDONNAY 2016

**AVERAGE TEMP:** 15.5°C

**RAINFALL:** 540.6mm

**HARVESTING BEGAN:** 29/02/2016

**HARVESTING ENDED:** 29/02/2016

**ORIGIN OF FRUIT:** Elandskloof - Overberg

**SOIL TYPE:** Predominantly decomposed shale (Greywacke) and quartz sandstone

**YIELD:** 8 ton/ha

**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, which together with the elevation of 600 to 900m equates to a very cool climate for the valley. This unique terroir produces wines with a high natural acidity and upfront aromas. In general, these grapes are harvested much later than other sites in the Western Cape.

**VINTAGE NOTES:** Warmer, drier conditions than usual between March and November with below average rainfall. Acid levels were slightly lower due to the warmer conditions. The vineyards again delivered fruit of exceptional purity and flavour.

**WINEMAKING:** Grapes were hand-picked into small lug-boxes in the early morning and transported to the cellar in refrigerated trucks. The fruit was whole-bunch pressed before overnight settling in stainless steel tank. Fermentation occurred in 300ℓ French oak barrels - 32% new, 23% 2nd- and 14% 3rd fill. The remaining 31% was unoaked. The wine spent 8 months on the lees without malolactic fermentation before being blended and bottled early in December.

**TASTING NOTES:** Inviting aromas of grapefruit, citrus and orange blossoms, tinged with honey and toast.

The palate is rich, rounded and yet vibrantly alive with bright citrus flavours and oodles of orange blossom honey. Complex, elegant and statuesque with lovely restraint apparent in the supportive platform of oak. Creamy yet light and lively, the wine has a long aftertaste but a defined finish and good acidity.



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