

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SNEEUWKRANS PINOT NOIR

VINTAGE: 2014

AVERAGE TEMP: 15.83°C

RAINFALL: 1054mm

HARVESTING BEGAN: 19 March 2014

HARVESTING ENDED: 21 March 2014

ORIGIN OF FRUIT: Elandskloof - Overberg

SOIL TYPE: Tukulu. Decomposed shale (grouwraakke)

YIELD: 4ton/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 800m this equates to 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. This vineyard produce an intense Pinot noir character with rich red fruit and a very fine and layered structure.

WINEMAKING: This vineyard were picked in 2 stages, the bottom part of the vineyard separate to the top part. The reason is slight difference in ripening and different clones ,each contributing to a range of flavours and structure . 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 then fermented in old wooden tanks and small 1ton open top Stainless steel tanks. These grapes were worked very gently during fermentation and after fermentation the wine were aged in old 225L French oak barrels for 10 months before bottled. Bottle aged for 2 years.

TASTING NOTE: Expressive blueberry, raspberry and cherry fruit with distinctive spice whiffs. Lively and lightly perky in the mouth with bright red and blue berry fruits initially – and then a deeper, darker spice and black fruit nuance reveals itself. Alluring and serious with good density and concentration. Fine oak tannin matches the fruit and is almost unobtrusive. Rich, tensile and pliable with a lingering aftertaste.

