

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SERRURIA CHARDONNAY

VINTAGE: 2025

AVERAGE TEMP: 15.9°C

RAINFALL: 1400mm

HARVEST COMMENCED: 24 February 2025

HARVESTING CONCLUDED: 3 March 2025

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Decomposed sandstone

YIELD: 13 tons/ha

CULTIVAR: 100 % Chardonnay

IN THE VINEYARD: Altima Estate is situated in Elandskloof, a 5km wide isolated valley north of Villiersdorp, surrounded by a 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 equates to a distinctly cool continental climate for the valley. Quartz sandstone, which belongs to the Table Mountain Sandstone group, appears against the higher-lying mountains. Good, decomposed shale soils from the Malmesbury group are the main group of soil that occurs throughout the farm. This unique site produces fruit with a high natural acidity and low pH levels, which contribute to the ageing potential of this wine. The slow ripening period and the absence of heat waves during January and February produce outstanding grapes with great structure and upfront aromas, and harvest is typically much later than other sites in the Western Cape.

VINTAGE NOTES: The 2025 vintage in Elandskloof can be described as exceptional and stands among the best in recent years. A wet winter replenished soil moisture and set the vineyards up well for the season, followed by stable spring conditions that ensured even budburst and healthy vine growth. The summer remained relatively cool with moderate daytime temperatures and cool nights, allowing for slow, even ripening. Low disease pressure and minimal vine stress meant the fruit could hang longer on the vine, enabling us to harvest at optimal physiological ripeness. These conditions produced grapes with excellent balance between sugar and acidity, alongside impressive flavour development. The resulting wines show vibrant aromatics, purity of fruit, and naturally high acidity, reflecting the freshness and precision that define Elandskloof's high-altitude terroir.

WINEMAKING: Five vineyards were handpicked into small lug-boxes at optimal ripeness 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 (90%) and clay amphora (10%) for fermentation by indigenous yeast. The new French oak component amounts to 21% of the total blend, and 20% of the total volume completed malolactic fermentation. The wine was aged for 10 months on the gross lees before it was blended and bottled.

TASTING NOTES: Florality is the first observation, both elderflower and orange blossom – but then a subtle coconut biscuit nuance becomes apparent on the nose. The palate is vibrant and tangibly crisp courtesy of its youth. Taut, focused, and vital with zesty citrus and even lemon pepper flavour. Its perkiness is not without form: the wine has good body and frame with an understated lees element lending it breadth and texture. Refreshing, bright and characterful, it drinks well now and will also reward patience.

Alc: 13.5% | pH: 3.13 | TA: 7.1 g/ℓ | RS: 2.8g/ℓ

