

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE ALTIMA SAUVIGNON BLANC

VINTAGE: 2022

AVERAGE TEMP: 15.6°C

RAINFALL: 948.2

HARVEST COMMENCED: 07/03/2022

HARVESTING CONCLUDED: 16/03/2022

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Tukulu, Decomposed shale

YIELD: 4.2ton/ha

CULTIVAR: Sauvignon Blanc

IN THE VINEYARD: Altima Farm 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 an extraordinary cool climate for this 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: Another cold, wet winter resulting in good dormancy and healthy water levels prior to the growing season. The cool, wet weather continued into spring which in turn resulted in delayed but relatively even bud break, flowering and fruit set. Very favourable conditions for mildew persisted during the growing season which added pressure to canopy management. Very cool conditions during the early summer period delayed ripening and ensured that the vineyards were in very good condition going into another late vintage. Early January saw the arrival of warm temperatures which continued throughout the vintage well into March, allowing for good flavour development and gradual ripening, while maintaining the high levels of bright, vibrant acidity. An exceptional vintage which promises to deliver outstanding, age worthy wines.

WINEMAKING: The grapes were harvested by hand in the early morning at optimum ripeness levels, 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. The free run juice was settled for 2 days, then fermented separately in stainless steel tanks. The wine spent 3 - 4 months on the lees in order to build a full, well rounded palate before being blended and bottled.

TASTING NOTES: Cool climate origins are apparent in the nettle and pea pod notes which vie with granadilla on the nose.

The palate is deliciously crisp, tangy and succulent. Grapefruit flavour with a zippy lemon skin and a subtle pea nuance. Taut and genuinely thrilling with vivid acidity and a lightly smoky lees element. Adding to the complexity is distinct minerality presenting river pebble and slate interest. Well-structured and long lasting.

Alc: 13.5 % | pH: 3.03 | TA: 7.2 g/l | RS: 3.2 g/l

