

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SERRURIA CHARDONNAY

VINTAGE: 2019

AVERAGE TEMP: 15.2°C

RAINFALL: 779.2mm

HARVEST COMMENCED: 15/02/2019

HARVESTING CONCLUDED: 22/02/2019

ORIGIN OF FRUIT: Elandskloof (Overberg)

SOIL TYPE: Tukululu, Decomposed shale

YIELD: 9.5 t/ha

CULTIVAR: Chardonnay

IN THE VINEYARD: Altima is situated in Elandskloof, an isolated valley north of Villiersdorp which is 5km wide and is surrounded by the surrounding 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 very 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 the 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 usually much later than other sites in the Western Cape.

VINTAGE NOTES:

The 2019 vintage can in some way be described a vintage in two parts, with the first half experiencing favourable weather conditions and good fruit analyses until end of February, and the second half being more challenging, characterised by slower ripening due to cold and rainy weather in March. Good rainfall brought much needed relief from the severe drought experienced in the preceding 3 years, however, warm periods during winter and fluctuating temperatures during spring resulted in smaller berries and some uneven bunch development. Gale force winds and cool growing conditions led to significantly lower yields in certain vineyards. Despite moderate temperatures during December and January which initially delayed the onset of harvest slightly, early heat waves in February and lower yields resulted in these grapes being harvested much earlier than usual.

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. A portion of the juice (25%) was fermented and matured in stainless steel and the balance in 300ℓ French oak hogsheads (30% new) for 12 months. A portion of the wine underwent MLF before it was blended and bottled.

TASTING NOTES: Bold but refined nose of orange marmalade on freshly buttered toast. Complex and tempting.

Rounded, ripe, full-bodied and creamy, the palate is elegance personified. The first impression is of kumquat or orange marmalade complemented by sumptuous vanilla. This wine presents a textured mouthful which is serious, refined, poised and rich. The restraint in both oak and fruit ripeness is impressive and delivers great overall harmony. Delightfully long finish which lingers long after the wine is gone.

Alc: 13.5 % | pH: 3.16 | TA: 7.1 g/ℓ | RS: 4.7 g/ℓ

