

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SNEEUWKRANS PINOT NOIR 2019

AVERAGE TEMP: 15.2°C

RAINFALL: 779.2mm

HARVESTING BEGAN: 28/02/2019

HARVESTING ENDED: 06/03/2019

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Decomposed shale (Tukulu)

CULTIVAR: 100% Pinot Noir

YIELD: 6ton/ha

IN THE VINEYARD: Altima is situated in Elandskloof, an isolated valley north of Villiersdorp. It is 5km wide and 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 distinctly cool climate. This unique terroir produces wines with a high natural acidity and upfront aromas. Grapes are harvested traditionally much later than other sites in the Western Cape, usually only starting early in March. This vineyard produces an intense Pinot noir character with rich red fruit and a very fine and layered structure.

VINTAGE NOTES: The 2019 vintage was later and cooler than usual. The previous vintages were very dry with 2019 by contrast having ample rain and cold weather. Strong winds were experienced in flowering season resulting in a smaller crop with looser bunches and smaller berries, and thus more flavor and color concentration in the resultant wine. The slower ripening resulted in good phenolic ripeness with well-balanced acidity levels.

WINEMAKING NOTES: This vineyard was picked in 2 stages, the bottom part of the vineyard separately from the top part, there being a slight difference in ripening as well as different clones, each contributing to a range of flavours and variation in 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 3 ton tanks and small 1 ton open top Stainless steel tanks. These grapes were worked very gently during fermentation. After fermentation the wine was aged in old 225L French oak barrels for 10 months and finally bottle aged for 2 years.

TASTING NOTE: Sneeuwkrans Pinot noir presents with a perfumed floral nose, cherry blossom, ripe plum and raspberry aromatics.

In typical Pinot Noir character, it displays approachability with complexity and subtle nuance, while remaining succulent and generous. There is a guile and mystery to this wine. Broad and laidback on entry, it offers bright red fruits but then also subtler, earthy, deep forest floor intensity. Silky, refined and pliable, with a powerful core and backbone from integrated oak. Poised and long rewarding.

Alc: 13 % | TA: 5.2 g/l | RS: 1.8 g/l | ph: 3.44

