

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

Cape of Good Hope Serruria Chardonnay

VINTAGE: 2015

AVERAGE TEMP: 15.75°C

RAINFALL: 706mm

HARVESTING BEGAN: 19/02/2015

HARVESTING ENDED: 19/02/2015

ORIGIN OF FRUIT: Elandskloof - Overberg

SOIL TYPE: Predominantly decomposed Bokkeveld shale (Greywacke) and quartz sandstone

YIELD: 8 ton/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 900m 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 in late February/early March.

VINTAGE NOTES: The 2015 season will go down as one of the earliest and best vintages in decades. Typical conditions between March and November with average rainfall. A cold winter period with the usual snow covered mountain tops. Much lower rainfall from November through to March caused the vines to stop vegetative growth at the end of December. A warm January and cool February resulted in early, but even ripening and development. The vines produced fruit of exceptional quality, balance and flavour.

WINEMAKING: Grapes were hand-picked into small lug-boxes in the early morning and transported to the cellar in refrigerated trucks. The fruit was whole-bunch pressed before overnight settling in stainless steel tank. Fermentation by cultured yeast was started in tank before being transferred to 300ℓ French oak barrels for completion - 18% new, 26% 2nd fill, 7% 3rd fill and 19% 4th fill. The remaining 30% was unoaked. The wine spent 7 months on the lees without malolactic fermentation before being blended and bottled early in November.

TASTING NOTES: Shy orange blossom bouquet with a whiff of spice too. Fresh, lively and zippy in the mouth with ample orange and citrus flavour cloaked with creamy vanilla oak. The flavours grow like a peacock fantail, starting off quite reserved and then revealing more depth and richness. Lovely harmonious integration of oak and fruit. Long and yet light and bright.

