

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

### CAPE OF GOOD HOPE ALTIMA SAUVIGNON BLANC

VINTAGE: 2023

AVERAGE TEMP: 15.7°C

RAINFALL: 997.9mm

HARVEST COMMENCED: 8 March 2023

HARVESTING CONCLUDED: 16 March 2023

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Decomposed shale

YIELD: 6.6 ton/ha

CULTIVAR: 100% Sauvignon Blanc

**IN THE VINEYARD:** Altima Estate is located in Elandskloof, a 5km-wide isolated valley north of Villiersdorp surrounded by a mountain range rising 1km above the valley floor. Because of the overshadowing mountains, the valley receives less direct sunlight, which, combined with the valley's elevation of 600 to 800m, results in a distinctly cool continental climate. Table Mountain Sandstone group quartz sandstone is visible against the higher-lying mountains. The farm's primary soil type is good, decomposed shale soil from the Malmesbury group. This unique terroir results in fruit with high natural acidity and low pH levels, which contribute to the wine's ageability. The slow ripening period and lack of heat waves in January and February produce excellent grapes with great structure and upfront aromas, and harvest is typically much later than in other Western Cape sites.

**VINTAGE NOTES:** The 2023 harvest was preceded by a warm and dry winter, with fairly even budding occurring slightly earlier than the previous year. The warm weather continued throughout the growing season, resulting in an overall lighter crop in most regions. Heavy rains in early December provided much relief and ensured that the vines were in good condition in time for harvest. For the most part of the season, conditions were ideal, and the fruit quality was exceptional. The unusually high and continuous rainfall in March posed some challenges for later-ripening regions and varieties. Overall, a fantastic vintage that promises to produce some outstanding wines.

**WINEMAKING:** The grapes were hand-picked in the early morning at their optimum ripeness levels and transported to the cellar in refrigerated trucks. To maximise flavour extraction, all of the fruit was de-stemmed, crushed, and given some skin contact. After settling for two days, the free-run juice was fermented separately in stainless steel tanks. The wine spent 3 to 5 months on the lees to develop a full, well-rounded palate before being blended and bottled.

**TASTING NOTES:** The nose is bold and uncompromising in its intensity with nettles and grapefruit zest most prominent. The palate boasts a thrilling tension and vivacity. Taut, tangy lemon-lime and grapefruit twist. It's light, crisp, and soft in a powerful yet lean way. Vivid acidity but beautifully balanced by the fruit flavours and lees. Lovely and crisp in its freshness with ample lip-smacking verve and zip. A deceptively light but powerful wine with a lingering tail. It will age well too.

Alc: 13% | pH: 3.07 | TA: 7.2 g/l | RS: 3.7 g/l

