

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE - ALTIMA SAUVIGNON BLANC

VINTAGE: 2018

AVERAGE TEMP: 14.6 °C

RAINFALL: 753.8mm

HARVESTING BEGAN: 5 March 2018

HARVESTING ENDED: 7 March 2018

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Predominantly decomposed shale (greywacke) and quartz

YIELD: 7ton/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. This, together with the elevation of 600 to 850m, results in 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 those 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: Despite the continuing severe drought conditions in the Western Cape, the 2018 harvest yielded very healthy fruit with beautiful flavour and good acidity. Relatively cool conditions and intermittent rainfall during the growing season resulted in the harvest being 7 – 8 days later than the previous 3 vintages. Overall a very good vintage, albeit that yields were significantly lower.

WINEMAKING: Three different parcels were picked at intervals, each contributing a range of flavours from grassy, green peppers to passion fruit, melon and gooseberries. 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 crushed before an overnight skin contact period allowed for the maximum extraction of flavour. Each parcel's free-run juice was settled and fermented separately in stainless steel tanks with selected yeast strains. The wine spent 6 months on the lees before being bottled in October.

TASTING NOTES: Appealing aromas of granadilla and grapefruit zest with a tinge of peach blossom too. The mouthful is succulent and fresh with lively acidity which is balanced by the tangy and tropical flavours of granadilla and stone fruit. Delicious citrus zip is added by grapefruit and yuzu notes. Vibrant yet nicely rounded and balanced. Not a one-dimensional Sauvignon blanc this! Long, lingering finish.

