

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SNEEUWKRAANS PINOT NOIR

VINTAGE: 2021

AVERAGE TEMP: 16.7°C

RAINFALL: 989mm

HARVESTING BEGAN: 18 March 2021

HARVESTING ENDED: 23 March 2021

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Decomposed shale (Tukulu)

CULTIVAR: 100% Pinot Noir

YIELD: 6ton/ha

IN THE VINEYARD: Altima Estate is situated in Elandskloof, a 5 km-wide isolated valley north of Villiersdorp, surrounded by a mountain range that rises 1 km from the valley floor. The steep topography causes the valley to receive less direct sunlight due to the overshadowing mountains. Combined with an elevation of 600 to 800 m, this results in a distinctly cool continental climate. Quartz sandstone, belonging to the Table Mountain Sandstone group, is visible against the higher-lying mountains, while good, decomposed shale soils from the Malmesbury group dominate throughout the farm. This unique site produces fruit with high natural acidity and low pH levels, which contribute to the wine's excellent ageing potential. The slow ripening period, coupled with the absence of heat waves during January and February, yields outstanding grapes with great structure and upfront aromas. Harvest typically occurs much later than at other sites in the Western Cape.

VINTAGE NOTES: "Late, slow and steady" would be the best way to describe the 2021 vintage. The preceding winter was cold and wet, resulting in good dormancy and healthy dam levels prior to the growing season. The cool weather continued into spring which in turn resulted in a delayed but relatively even bud break, flowering and fruit set. The moderate summer temperatures slowed the ripening period and resulted in harvest starting about two weeks later than normal. The usually hot month of February was uncharacteristically cool, allowing for the gradual ripening of fruit with good flavours and acidity. An exceptional vintage which promises to deliver outstanding wines.

WINEMAKING NOTES: This vineyard was picked in two stages, the bottom part separately from the top part, due to slight differences in ripening and 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 by refrigerated trucks. All of the fruit was destemmed and fermented in old wooden 3-ton tanks and small 1-ton open-top stainless steel tanks. During fermentation, these grapes were handled with great care. After fermentation, the wine was aged in old 225-litre French oak barrels for 10 months before being bottle-aged for two years.

TASTING NOTE: Delicate raspberry and red cherry aromas with earthy, forest floor and gentle spice notes. That same sprightly lightness is found in the mouth: gentle, juicy and delicately spicy on entry – with cherry, plum and raspberry vibrance. Bright, fresh and vigorous with some more intense earthy, forest floor and leafy nuances which lend dimension and depth. It is seamless, supple and pliable with an ethereality that is enticing – but there is backbone and power too. Effortlessly integrated, it is focussed but impressively long on the finish and delivers heaps of flavour and interest.

Alc: 13.5 % | TA: 5.2 g/l | RS: 2.1 g/l | ph: 3.52

