

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SNEEUWKRANS PINOT NOIR

VINTAGE: 2022

AVERAGE TEMP: 15.6°C

RAINFALL: 967.3mm

HARVESTING BEGAN: 17 March 2022

HARVESTING ENDED: 22 March 2022

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Decomposed sandstone

CULTIVAR: 100% Pinot Noir

YIELD: 4.41 tons/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: Another cold, wet winter supported healthy vine dormancy and ensured strong water reserves before the new season. The cool, wet weather carried into spring, leading to delayed but even bud break, flowering, and fruit set. These conditions increased the pressure on canopy work, as mildew risk stayed high through the early stages of growth. Cool early summer temperatures slowed ripening and set up a later harvest once again. When warmer weather arrived in early January, it stayed consistent well into March. This gave the fruit enough time to build flavour while keeping acidity firm and lively. An exceptional vintage that promises to produce exceptional, age-worthy 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 a combination of 10% new and the remaining old 225-litre French oak barrels for 10 months before being bottle-aged for at least two years.

TASTING NOTE: Appealing aromas of cherry and raspberry fruit with a trace of bonfire and floral perfume. A wine that whispers seductively rather than shouts. The red fruits promised by the nose are delivered on the palate: maraschino cherry, ripe raspberry and rich fruitcake – all sprinkled with bold spice. A light peppery nuance can be found too, lending the mouthful a vibrance and appealing energy. The buoyant fruit is countered by a deeper, loamy, forest floor element that demonstrates the balance of opposites. The cohesion of light and dark, delicacy and elegance with sinewy power lends agility and wonderful texture and tension of opposites. The oak is so well-knit it's almost unobtrusive, lending structure and texture. Overall, a complex, rewarding and deliciously persistent mouthful.

Alc: 14 % | TA: 5.4 g/l | RS: 3.0 g/l | ph: 3.52

