

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE SERRURIA CHARDONNAY

VINTAGE: 2024

AVERAGE TEMP: 15.7°C

RAINFALL: 1489mm

HARVEST COMMENCED: 26 February 2024

HARVESTING CONCLUDED: 29 February 2024

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Decomposed sandstone

YIELD: 12.5 tons/ha

CULTIVAR: 100 % Chardonnay (Clones 76, 95)

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: The preceding winter in the Western Cape was among the wettest on record, marked by severe flooding and damaging winds in September. These challenging conditions resulted in reduced yields in many vineyards. However, the hot, dry weather that followed during the growing season set the stage for an early and intensely paced harvest. This warm, sunny period encouraged excellent flavor development and concentration in the fruit while preserving its naturally high acidity. Despite the challenges, the vintage shows remarkable promise, with the potential to produce exceptional wines of great character and balance.

WINEMAKING: Four separate vineyards were hand-picked into small lug boxes at optimal ripeness and transported to the cellar in refrigerated trucks. The fruit was whole-bunch pressed, and the juice was allowed to settle overnight without the use of enzymes before being transferred to 300ℓ French oak barrels (22% new, 25% second-fill, and the balance third- and fourth-fill) the following day, where spontaneous fermentation occurred. The wine was aged for eight months on the gross lees, with 35% of the total volume undergoing malolactic fermentation during this time, before being blended and bottled.

TASTING NOTES: Gentle notes of nectarine and limestone, with a hint of vanilla biscuit and orange peel. The subtlety continues on the palate. Initially, it is energetic and vivacious, with crisp, bright, and lively lime and orange notes, complemented by vibrant acidity that lends freshness. Then, a broader, rich yet restrained quality develops, revealing a subtle creamy nuttiness tinged with a light vanilla note. Nothing dominates, and the wine displays a harmonious balance of oak, fruit, and acidity, which lingers persistently but not assertively. Overall, it is a wine that whispers seductively rather than shouts..

Alc: 13.5% | pH: 3.26 | TA: 6.2 g/l | RS: 2.9 g/l

