

CAPE OF GOOD HOPE

TERROIR SPECIFIC WINES

CAPE OF GOOD HOPE ALTIMA SAUVIGNON BLANC

VINTAGE: 2024

AVERAGE TEMP: 15.7°C

RAINFALL: 1351.9mm

HARVEST COMMENCED: 28 February 2024

HARVESTING CONCLUDED: 11 March 2024

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Tukulu- decomposed sandstone

YIELD: 7ton/ha

CULTIVAR: 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 800 m, 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 preceding winter in the Western Cape was one of the wettest on record, marked by disastrous flooding and damaging winds in September, which resulted in smaller yields in the coastal regions. The hot and dry conditions that followed during the growing season led to an unusually early and frantic start to a fast-paced vintage, but also resulted in excellent flavor development and concentration in the fruit, which retained its naturally high levels of acidity. Overall, it was a very high-quality vintage that promises to deliver some outstanding wines.

WINEMAKING: Hand-harvested at optimum ripeness, the fruit was de-stemmed and crushed, followed by 4 to 16 hours of skin contact. The free-run juice settled for 2 to 6 days before being racked into stainless steel tanks for cool fermentation. The wine spent 3 to 5 months on its fine lees, developing texture and mouthfeel, before being blended and bottled.

TASTING NOTES: Appealingly bold aromas of tropical fruits—guava, kiwi, and fig—highlighted by a light grapefruit sheen. Taut, crisp, and tangy, the palate boasts an abundance of citrus vivacity. The ripe tropical notes from the nose are present as well, with kiwi and fig complemented by a light dusting of flint and white pepper for added complexity. Texture is impressive, with a leesy breadth and length that define its character. The balance and harmony of fruit, acid, and lees are notable, and the finish is remarkably lingering.

Alc:14 % | pH: 3.05 | TA: 6.9g/l | RS: 3.9g/l

