

# CAPE OF GOOD HOPE

## TERROIR SPECIFIC WINES

### CAPE OF GOOD HOPE SERRURIA CHARDONNAY

VINTAGE: 2022

AVERAGE TEMP: 15.6 °C

RAINFALL: 948.2 mm

HARVEST COMMENCED: 07/03/2022

HARVESTING CONCLUDED: 08/03/2022

ORIGIN OF FRUIT: Elandskloof

SOIL TYPE: Tukulu, Decomposed shale

YIELD: 10,0 ton/ha

CULTIVAR: 100 % Chardonnay

**IN THE VINEYARD:** Altima Estate is situated in Elandskloof, a 5km wide isolated valley north of Villiersdorp that is surrounded by a mountain range that rises 1km above the valley floor. The valley receives less direct sunlight due to the overshadowing mountains, which, combined with the valley's elevation of 600 to 800m, results in a distinctly cool continental climate. Quartz sandstone from the Table Mountain Sandstone group is visible against the higher-lying mountains. The main type of soil found on the farm is good decomposed shale soil from the Malmesbury group. This unique terroir produces fruit with high natural acidity and low pH levels, which contribute to the wine's ageing potential. 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:** Another cold, wet winter meant good dormancy and healthy water levels before the growing season. The cool, wet weather persisted into spring, causing delayed but relatively even bud break, flowering, and fruit set. During the growing season, mildew-friendly conditions persisted, putting additional strain on canopy management. Cool early summer temperatures delayed ripening and ensured that the vineyards were in excellent condition for another late vintage. Warm temperatures arrived in early January and lasted well into March, allowing for good flavour development and gradual ripening while maintaining high levels of bright, vibrant acidity. An exceptional vintage that promises to produce exceptional, age-worthy wines.

**WINEMAKING:** Two separate vineyards were handpicked into small lug-boxes and transported to the cellar in refrigerated trucks. The fruit was whole-bunch pressed, and the juice allowed to settle overnight without the use of enzymes before it was transferred to 300ℓ French oak barrels the following day where spontaneous fermentation occurred - 30% new, 25% 2nd fill, 45% 3rd fill. Approximately 25% of the total volume underwent malolactic fermentation during the 10 months ageing on the gross lees before the wine was blended and bottled.

**TASTING NOTES:** Appealing invitation of creamy orange and marmalade with a baked, brûlée note. That same torched or scorched sugar/caramel element is apparent on the palate, beautifully delivering on the promise of the nose – along with the vivid citrus and cream too. Adding to the overall impression of complexity and refinement is the gently roasted macadamia or cashew and butterscotch richness yet it remains delicate and lightly vivacious courtesy of lively acidity. The seamless and harmonious oak serves to support the fruit, gently cradling rather than dominating it. Poised, elegant and statuesque with a wonderfully long finish, this is a credit to the winemaker's craft. It will cellar well and reward patience.

Alc: 13.5% | pH: 3.24 | TA: 7.0 g/ℓ | RS: 3.8 g/ℓ

