

## Cape of Good Hope Altima Sauvignon Blanc 2014

Bold aromas typical of Sauvignon Blanc – grass and herbs with a fynbos pungency too. The mouth is equally expressive with vibrant lemon peel crispness and tangy, taut acidity which keeps the palate focused. Pure and defined with good minerality and liveliness throughout. Lingering farewell.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Anthonij Rupert Wyne

**winemaker :** Mark van Buuren

**wine of origin :** Elandskloof

**analysis :** alc : 13.95 % vol   rs : 2.6 g/l   pH : 3.17   ta : 6.4 g/l   va : 0.45 g/l   so2 : 113 mg/l   fso2 : 42 mg/l

**type :** White   **body :** Full

**pack :** Bottle   **size :** 750ml   **closure :** Cork

**in the vineyard :** Altima is situated in an isolated valley north of Villiersdorp and is surrounded by a steep mountain range that rises 1km from the valley floor. During winter months these mountains are typically covered with snow, coupled with the elevation of 600 to 700m this equates to a very cool climate. This unique terroir produces wines with a high natural acidity and upfront aromas. The vineyards produce an intense Sauvignon Blanc with a fresh expression of gooseberry, citrus and freshly cut grass.

Average temperature: 15.75° C

Rainfall: 1 054mm

Soil type: Decomposed shale (grouwraakke)

Origin of fruit: Altima, Overberg

### about the harvest:

Grapes were hand-picked in small lug-boxes in the early morning and transported to the cellar in refrigerated trucks.

Harvesting Began: 12/03/2014

Harvesting Ended: 14/03/2014

Yield: 8ton/ha

**in the cellar :** After picking, the grapes were transported to the cellar in refrigerated trucks. After arriving at the cellar the grapes were whole bunch sorted and de-stemmed. The juice was left on the skins for 24 hours for skin contact and cold soaking to extract more of the site specific flavours. The juice was then drained from the skins and left for two days at 10 degrees to settle. The clear juice was racked off the thick lees and cold fermented with CKS 102 at 15 degrees. The wine was kept on the fine lees for 8 months in stainless steel and battonaged weekly.

**Anthonij Rupert Wyne**

Franschhoek

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