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Anthonij Rupert Cape of Good Hope Altima Sauvignon Blanc 2016



Aromas of lime curd and grapefruit zest with restrained fig leaf, white pepper and flint nuances. As with the 2015 vintage, the palate is rounded with gentle tangy lime and grapefruit succulence, rather than the more tart, sharp citrus notes typical of the variety. It starts out deceptively simple and then develops into a peacock's tail where the fruit and a delightful flinty minerality mingle. Long lingering tail. Still young, this wine has lots of life in it and will reward some ageing.

Grilled seafood and line fish, asian cuisine - woks well with lime and chili.

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 **style :** Dry **body :** Full
pack : Bottle **size :** 750ml **closure :** Cork

ageing : 3-5 years from bottling

in the vineyard : Altima is situated in Elandskloof, an isolated valley north of Villiersdorp which is 5km wide and is surrounded by a steep mountain range that rises 1km from the valley floor. The steep topography causes the valley to receive less direct sunlight due to the overshadowing mountains, which together with the elevation of 600 to 800m this equates to a very cool climate for the valley. This unique terroir produces wines with a high natural acidity and upfront aromas. Grapes are harvested much later than other sites in the Western Cape, with the harvest usually starting early in March. The vineyards produce an intense Sauvignon Blanc with a fresh expression of gooseberry, citrus and freshly cut grass.

about the harvest: Warmer, drier conditions than usual between March and November with below average rainfall. Acid levels were slightly lower due to the warmer conditions. The vineyards again delivered fruit of exceptional purity and flavour, so unique to this site which rises 1km from the valley floor. The steep topography causes the valley to receive less direct sunlight due to the overshadowing mountains, which together with the elevation of 600 to 800m this equates to a very cool climate for the valley. This unique terroir produces wines with a high natural acidity and upfront aromas. Grapes are harvested much later than other sites in the Western Cape, with harvest usually starting early in March. e vineyards produce an intense Sauvignon Blanc with a fresh expression of gooseberry, citrus and freshly cut grass.

in the cellar : Three different parcels were picked at intervals, each contributing a range of flavours from grassy, green peppers to passion fruit, melon and gooseberries. Grapes were hand-picked into small lug-boxes in the early morning and transported to the cellar in refrigerated trucks. All the fruit was de-stemmed and crushed before an overnight skin contact period allowed for the maximum extraction of flavour. Each parcel's free run juice was settled and fermented separately in stainless steel tanks with selected cultured yeast strains. The wine was carefully blended and allowed to spend time in contact with the lees before being bottled.

Anthonij Rupert Wyne

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