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Anthonij Rupert Cape of Good Hope Altima Sauvignon Blanc 2017



Bold tropical granadilla- and gooseberry notes tinged with grapefruit and lime zest. Just a vague hint of flint.The entry is bold and assured with crisp, zingy grapefruit and granadilla flavour. Stonefruit succulence then takes over and in turn makes way for a flinty mineral twist. Lovely taut body and structure with good length and breadth and a lingering, soft elderflower finish.

Seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Elandskloof
analysis : **alc :** 14.00 % vol **rs :** 5.4 g/l **pH :** 3.19 **ta :** 7.3 g/l **va :** 0.36 g/l **so2 :** 115 mg/l **fso2 :** 35 mg/l
type : White **style :** Dry **body :** Full **taste :** Herbaceous
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 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. The vineyards produce an intense Sauvignon blanc with a fresh expression of gooseberry, citrus and freshly cut grass.

about the harvest: Although the drought conditions persisted, ideal weather conditions throughout the growing season and harvest resulted in healthy fruit and small berries with great flavours and exceptional acids.

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 spent 6 months on the lees before being bottled in October.

Anthonij Rupert Wyne

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