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Anthonij Rupert Cape of Good Hope Sneeuwkrans Pinot Noir 2016

Delicate hints of rose petal with red berries being most prominent. Light brush of vanilla and sandalwood. The palate offers up bright red cherries and strawberries. Deliciously alluring with deeper, spice nuance. Elegant, refined and poised with a solid core of fruit ably supported by integrated, seamless barrel maturation. Creamy oak richness which lingers long. A wine which changes in the glass but always holds your interest.



variety : Pinot Noir | 100% Pinot Noir
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Olifants River
analysis : **alc :** . % vol **rs :** . g/l **pH :** . **ta :** . g/l
type : Red **body :** Light **taste :** Fragrant
pack : Bottle **size :** 750ml **closure :** Cork

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 harvest usually starting early in March. This vineyard produces an intense Pinot noir character with rich red fruit and a very fine and layered structure.

about the harvest: AVERAGE TEMP: 15.5°C RAINFALL: 540.6mm HARVESTING BEGAN: 01/03/2016 HARVESTING ENDED: 04/03/2016 ORIGIN OF FRUIT: Elandskloof - Overberg SOIL TYPE: Tukulu. Decomposed shale (grouwrakke) YIELD: 6ton/ha

in the cellar : This vineyard was picked in 2 stages, the bottom part of the vineyard separate to the top part. The reason is a slight difference in ripening and different clones , each contributing to a range of flavours and structure . 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 then fermented in old wooden tanks and small 1ton open top stainless steel tanks. These grapes were worked very gently during fermentation and after fermentation the wine was aged in old 225L French oak barrels for 10 months before being bottled. Bottle aged for 2 years.

Anthonij Rupert Wyne

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