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Anthonij Rupert Cape of Good Hope Sneeuwkrans Pinot Noir 2018

Trademark vivid black cherry, blueberry and spice aromas with a hint of autumn leaf and graphite. Complex but light. That same deftness and complexity is apparent in the mouth: flavours of cocoa, turned earth or forest floor with spiced black berry fruit. Soft textured and velvety with gentle tannin squeeze and an undertone of power and depth. A nuanced, poised wine which is simultaneously ethereal and brooding. Good body, balance and length.



variety : Pinot Noir | 100% Pinot Noir
winery : Anthonij Rupert Wyne
winemaker : Dawie Botha
wine of origin : Olifants River
analysis : **alc :** 13 % vol **rs :** 2.4 g/l **pH :** 3.46 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Medium **taste :** Herbaceous **wooded**
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 this 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 produce an intense Pinot noir character with rich red fruit and a very fine and layered structure.

about the harvest: The 2018 vintage was the last of a couple of very dry vintages, the harvest was slightly later than 2017, and the dry weather resulting in smaller berries, and thus more flavor and color concentration in the wine. We had good rains after the picking season and therefore ideal conditions and renewed optimism for 2019 vintage.

in the cellar : Due to the slight variation in ripening and different clones the vineyard was harvested in two sections: the bottom part of the vineyard separately from the top section. Each section contributes different flavour 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 and finally aged for 2 years.

Anthonij Rupert Wyne

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