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Anthonij Rupert Cape of Good Hope Altima Sauvignon Blanc 2024



Appealingly bold aromas of tropical fruits - guava, kiwi, and fig - highlighted by a light grapefruit sheen. Taut, crisp, and tangy, the palate boasts an abundance of citrus vivacity. The ripe tropical notes from the nose are present as well, with kiwi and fig complemented by a light dusting of flint and white pepper for added complexity. Texture is impressive, with a leesy breadth and length that define its character. The balance and harmony of fruit, acid, and lees are notable, and the finish is remarkably lingering.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Elandskloof
analysis : **alc :** 14 % vol **rs :** 3.9 g/l **pH :** 3.05 **ta :** 6.9 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

Another cold, wet winter resulting in good dormancy and healthy water levels prior to the growing season. The cool, wet weather continued into spring which in turn resulted in delayed but relatively even bud break, flowering and fruit set. Very favourable conditions for mildew persisted during the growing season which added pressure to canopy management. Very cool conditions during the early summer period delayed ripening and ensured that the vineyards were in very good condition going into another late vintage. Early January saw the arrival of warm temperatures which continued throughout the vintage well into March, allowing for good flavour development and gradual ripening, while maintaining the high levels of bright, vibrant acidity. An exceptional vintage which promises to deliver outstanding, age-worthy wines.

in the vineyard : Altima Estate is located in Elandskloof, a 5km-wide isolated valley north of Villiersdorp surrounded by a mountain range rising 1km above the valley floor. Because of the overshadowing mountains, the valley receives less direct sunlight, which, combined with the valley's elevation of 600 to 800 m, results in a distinctly cool continental climate. Table Mountain Sandstone group quartz sandstone is visible against the higher-lying mountains. The farm's primary soil type is good, decomposed shale soil from the Malmesbury group. This unique terroir results in fruit with high natural acidity and low pH levels, which contribute to the wine's ageability. The slow ripening period and lack of heat waves in January and February produce excellent grapes with great structure and upfront aromas, and harvest is typically much later than in other Western Cape sites.

about the harvest:

in the cellar : Hand-harvested at optimum ripeness, the fruit was de-stemmed and crushed, followed by 4 to 16 hours of skin contact. The free-run juice settled for 2 to 6 days before being racked into stainless steel tanks for cool fermentation. The wine spent 3 to 5 months on its fine lees, developing texture and mouthfeel, before being blended and bottled.

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