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Anthonij Rupert Cape of Good Hope Altima Sauvignon Blanc 2025

Lemon and grapefruit zest aromas with a dusty flint edge. Those same flavours immediately announce themselves on the palate, bright, tangy and vivacious. The interplay of fruit and zingy acid is beautifully harmonious and well judged. Underpinning it all is a structured, subtle lees depth which lends both body and length to the succulent mouthful.



variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Anthonij Rupert Wyne
winemaker : Mark van Buuren
wine of origin : Elandskloof
analysis : **alc :** 14 % vol **rs :** 4.4 g/l **pH :** 3.18 **ta :** 6.2 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

2026 Investec Trophy Wine Show - Gold

The 2025 growing season in Elandskloof followed a cool, wet winter with above-average rainfall. Soil profiles were well recharged, and dams reached healthy levels ahead of budburst. Spring and early summer were dry and mild, promoting balanced shoot growth and excellent canopy development. Conditions remained stable throughout the ripening period. Diurnal temperature variation was pronounced; cool nights helped preserve acidity while warm days supported flavour accumulation. The Sauvignon Blanc was harvested at optimal phenolic and sugar ripeness, showing crisp acidity, precise aromatics, and defined varietal character. The 2025 vintage stands out as one of the strongest in recent memory.

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 t erroir results in f ruit with high natural acidity and low pH levels, which contribute to the wine's ageability. 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 passion fruit, gooseberry, citrus and freshly cut grass.

about the harvest:

in the cellar : Hand-harvested at optimum ripeness, the fruit was de-stemmed and crushed, followed by 12 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.

Anthonij Rupert Wyne
Franschhoek
021 874 9004
www.rupertwines.com