



ALTO

STELLENBOSCH

ALTO ESTATE BLEND 2022

CHEMICAL ANALYSIS:

Alcohol: 14.5% by vol

Residual sugar: 3.0 g/l

Total acidity: 6.0 g/l

pH: 3,61

Extract: 32.8 g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

60% Cabernet Sauvignon, 30% Shiraz,

10% Cabernet franc.

WINEMAKER'S COMMENTS

Colour: Deep, inky-dark red.

Bouquet: Intoxicating aromas of fynbos, pencil-shavings and a slight salty, maritime presence with hints of black-currant.

Taste: Flavours of black-currant follow through from the nose with plum, dried fig and nuances of tobacco leaf. The tannins are firm, muscular and complex. This wine is ready to enjoy now but will age beautifully over the next 10-15 years.

Food pairing: The Alto Estate Blend pairs perfectly with smoked red meat and beef fillet, as well as with mature cheese, rich poultry and Spanish or Italian style dishes.

WINEMAKING

The 3 grape varieties used in this blend ripen at different times and were harvested at 24° to 25° Balling. Each varietal was vinified separately and fermented on the skins for 7 to 21 days at 24° to 26°C in closed stainless-steel tanks. The fermenting mash was pumped over several times a day.

Malolactic fermentation took place in barrel, racked once and matured for 18 months in 70% new French oak barrels.

VINEYARD

A cool growing season following the cold, wet Cape winter of 2021 resulted in our grapes ripening slower than usual, allowing for more deeply concentrated flavours. This wine is made from grapes of north-facing vines, between 14 and 28 years old, that grow in decomposed granite soil situated at altitudes of 135m to 500m above sea level. The vines on the higher slopes are fanned by the cooling maritime breezes from nearby False Bay. A seven-wire Perold trellising system is used, which yielded an average of 7 tons per hectare.

