



# ALTO

STELLENBOSCH

## ALTO ESTATE BLEND 2021

### CHEMICAL ANALYSIS:

**Alcohol:** 14 % by vol

**Residual sugar:** 2.5 g/l

**Total acidity:** 6.0 g/l

**pH:** 3,70

**Extract:** 31.9 g/l

### WINEMAKER:

Bertho v. d. Westhuizen

### APPELLATION:

Stellenbosch

### GRAPE VARIETALS:

60% Cabernet Sauvignon, 26% Shiraz,  
14% Cabernet franc.

### WINEMAKER'S COMMENTS

**Colour:** Deep, rich red.

**Bouquet:** Classic tones of blackcurrant, cedar and graphite dominate the nose with cherry, plum and subtle spice undertones.

**Taste:** Black fruits follow through from the nose with power and stature from the Cabernet Sauvignon, depth from the Shiraz and freshness from the Cabernet Franc. Judicious wooding ensures the flavours and palate-weight are of a statuesque nature.

**Food pairing:** This wine perfectly complements smoked red meat and beef fillet, it is also pairs well with mature cheese, rich poultry dishes as well as Spanish 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

This wine is made from grapes of north-facing vines, between 13 and 27 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 8 tons per hectare.

