



ALTO

STELLENBOSCH

ALTO M.P.H.S 2016

CHEMICAL ANALYSIS:

Alcohol: 14.5% by vol

Residual sugar: 2.3 g/l

Total acidity: 6.1 g/l

pH: 3.59

Extract: 35.6

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

50% Cabernet Franc & 50% Cabernet Sauvignon

WINEMAKER'S COMMENTS

Colour: Deep, rich purple.

Bouquet: Dramatic dark fruit from the Cabernet Sauvignon with succulent red berries from the Cabernet Franc dominate the nose.

Taste: Tannins are muscular and supple, elevating the flavours of black-currant, prune and pine-needle with an alluring hint of spice on the finish.

Food pairing: . A wine with an unforgettable presence. Excellent enjoyed on its own or served with dishes such as sautéed pork chops served with fennel or a wild-mushroom ragù served with pappardelle pasta and parmigiano cheese.

WINEMAKING

The Cabernet Franc grapes were hand-harvested at 24° to 25° Balling in early March 2016 and the Cabernet Sauvignon grapes at 24° to 25° Balling in late March 2016. Grapes were vinified separately and fermentation took place in stainless steel tanks at 25° to 27°C. The pump-over method was used to ensure maximum extraction of colour. The wines were pressed after 10 days and were racked into new 300L French oak barrels. After malolactic fermentation it was racked off the lees and back into barrel for 18 months. The wine was blended without fining and received a light filtering before it was bottled in early 2018.

Total quantity produced: 1588 bottles.

VINEYARD

Cabernet Franc – The vines were 20 years old at the time of harvesting, west-facing and situated some 400m above sea level. Grown in deep Hutton soil, the vines are located on slopes cooled by afternoon sea breezes. Drip irrigation was used only when deemed necessary. The yield achieved was 5 tons per hectare.

Cabernet Sauvignon – The vines were 9 years old at the time of harvesting, north to north-west facing and situated some 300m above sea level. Grown in rocky, decomposed granite soil, they are located on slopes cooled by afternoon sea breezes. Drip irrigation was used only when deemed necessary. The vines yielded an average of 7 tons per hectare.

