



# ALTO

STELLENBOSCH

## ALTO M.P.H.S 2017

### CHEMICAL ANALYSIS:

**Alcohol:** 14.5 by vol  
**Residual sugar:** 3,3 g/l  
**Total acidity:** 5.9 g/l  
**pH:** 3,57  
**Extract:** 35

### WINEMAKER:

Bertho v. d. Westhuizen

### APPELLATION:

Stellenbosch

### GRAPE VARIETALS:

90% Cabernet Sauvignon & 10% Cabernet Franc

### WINEMAKER'S COMMENTS

**Colour:** Deep garnet.

**Bouquet:** Graphite, Fynbos and autumnal fruit.

**Taste:** Deep flavours of dark berry and plum off-set by pine-needle and pencil shavings. Tannins are sleek, muscular and complex offering a full and complete flavour profile.

**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 2017 and the Cabernet Sauvignon grapes at 24° to 25° Balling in late March 2017. 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 21 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 2019.

Total quantity produced: 2613 bottles.

### VINEYARD

**Cabernet Franc** – The vines were 21 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 10 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.

