



# ALTO

STELLENBOSCH

## ALTO M.P.H.S. 2018

### CHEMICAL ANALYSIS:

**Alcohol:** 14.5% by vol

**Residual sugar:** 3.1g/l

**Total acidity:** 6.4 g/l

**pH:** 3.58

**Extract:** 33,4 g/l

### WINEMAKER:

Bertho v. d. Westhuizen

### APPELLATION:

Stellenbosch

### GRAPE VARIETALS:

50% Cabernet Sauvignon & 50% Cabernet Franc

### WINEMAKER'S COMMENTS

**Colour:** Deep, rich red

**Bouquet:** Graphite, cassis and hints of fynbos

**Taste:** Deep flavours of mulberry, plum and blackcurrant with luxurious, silky tannins. The palate shows a beautiful balance between fruit and cedar notes making it elegant with a layered complexity.

**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 24.5 Balling in March 2018 and the Cabernet Sauvignon grapes at 24.8 Balling in late March 2018. 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 18 days. After malolactic fermentation it was racked off the lees, the Cabernet Sauvignon component was in 100% new French oak barrels and the Cabernet Franc was in 100% 2<sup>nd</sup> fill French oak barrels for 18 months. The wine was blended without fining and received a light filtering before it was bottled in early 2020.

Total quantity produced 1693 bottles.

### VINEYARD

**Cabernet Franc:** The vines were 22 years old at the time of harvesting, south-west facing and situated some 400 m 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 11 years old at the time of harvesting, north to north-west facing and situated some 300 m 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

