



ALTO M.P.H.S. 2021

CHEMICAL ANALYSIS:

Alcohol: 14.2% by vol

Residual sugar: 3 g/l
Total acidity: 5.9 g/l

pH: 3.55

Extract: 34 g/l

WINEMAKER:

Bertho van der Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

70% Cabernet Sauvignon & 30% Cabernet Franc

WINEMAKER'S COMMENTS

Colour: Lustrous, opaque red.

Bouquet: Dark floral notes, wild herbs and cigar box with cassis, dark plum and hints of

cedar-spice.

Taste: Finely etched, the palate is long and savoury with black berries, ripe cherries and graphite undertones. The tannins are velvety with tailored opulence and layers of complexity.

Food pairing: Excellent enjoyed with dishes such as sautéed pork chops served with fennel or Fillet steak Tagliata and a rich and flavourful pappardelle pasta and parmigiano cheese.

WINEMAKING

The Cabernet Franc grapes were hand harvested at 24 Balling in late March 2021 and the Cabernet Sauvignon grapes at 25 Balling in late March 2021. Grapes were vinified separately and fermentation took place in stainless steel tanks at 25C. The pump over method was used to ensure maximum extraction of colour and tannins. The wines were pressed after 14-20 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% 2nd fill French oak barrels for 18 months. The wine was blended without fining and received a light filtration before it was bottled in late 2022.

Total quantity produced: 500 bottles.

VINEYARD

Cabernet Franc: The vines were 25 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 13 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.

