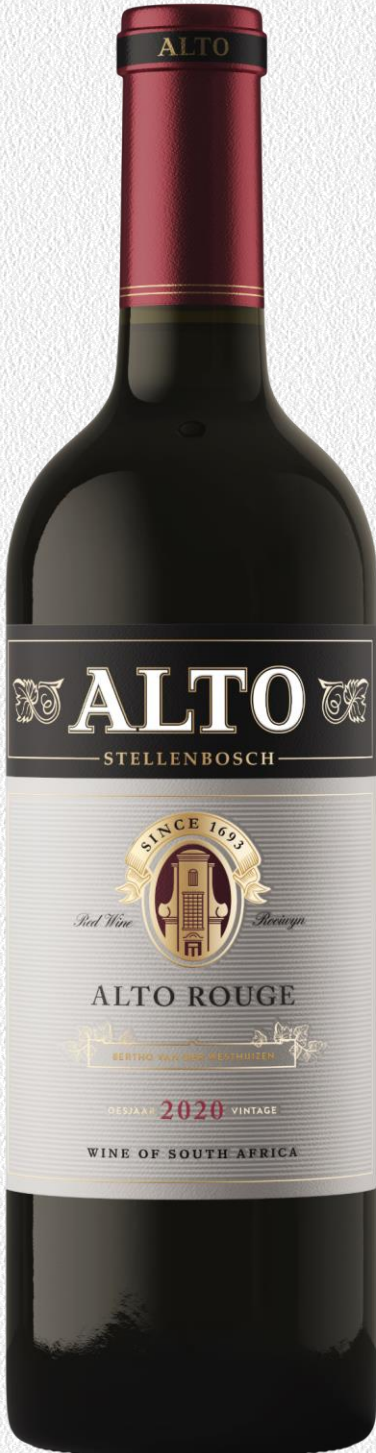




ALTO

STELLENBOSCH

ALTO ROUGE 2020



CHEMICAL ANALYSIS:

Alcohol: 14,45% by vol

Residual sugar: 3.0g/l

Total acidity: 6.0 g/l

pH: 3.58

Extract: 31.6g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

33% Cabernet franc, 30% Cabernet Sauvignon,
22% Shiraz, 8% Petit Verdot and 7% Merlot

WINEMAKER'S COMMENTS

Colour: Bright, rich red.

Bouquet: Cedar and pine needles dominate the nose with a touch of freshly crushed raspberries.

Taste: Beautiful dark fruit with blackcurrant and hints of dried fennel. The palate is muscular with streamlined, supple tannins and a lengthy finish. Excellent drinkability and aging potential.

Food pairing: Perfect on its own or with roast chicken, lamb chops or grilled beef.

This wine also pairs well with matured cheeses such as Cheddar and Edam.

WINEMAKING

The 5 grape varieties used to make up this blend ripen at different times and were harvested at 24° to 26° Balling. Each varietal was vinified separately and fermented on the skins for over seven days at 25° to 27°C in closed stainless-steel tanks. The fermenting mash was pumped over several times a day.

After malolactic fermentation the component wines were aged for 14-16 months in a combination of first-, second- and third-fill barriques, of 90% French and 10% American oak, before the desired blend was made.

VINEYARD

The 5 varietals were handpicked from trellised vineyards which grow in Hutton and Glenrosa soils. The north and north-west facing vineyards are situated against the slopes of the Helderberg Mountain, some 100m to 500m above sea level, and benefit from the cooling effects of the afternoon maritime breezes during the ripening season.

At the time of picking the vines were between 4 and 27 years old and yielded 6 to 9 tons per hectare.