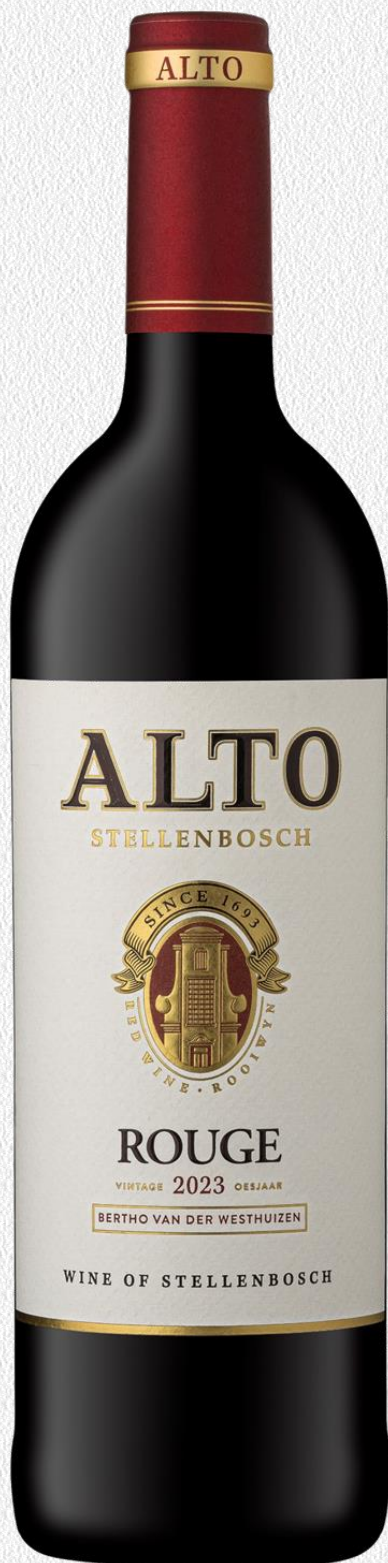




# ALTO

STELLENBOSCH

## ALTO ROUGE 2023



### CHEMICAL ANALYSIS:

**Alcohol:** 14% by vol

**Residual sugar:** 2.3 g/l

**Total acidity:** 5.7 g/l

**pH:** 3.6

**Extract:** 33.3

### WINEMAKER:

Bertho v. d. Westhuizen

### APPELLATION:

Stellenbosch

### GRAPE VARIETALS:

46% Cabernet Sauvignon, 27% Shiraz,  
23% Cabernet franc, 3% Petit Verdot and  
1% Merlot.

### WINEMAKER'S COMMENTS

**Colour:** Luminous, dark ruby.

**Bouquet:** Evocative aromatics of black plum and sour cherry with savoury undertones of smoked charcuterie, pine needle and graphite.

**Taste:** Polished and supple with ripe, smooth tannins supporting crushed blackberry, dark cherries, purple fig and plum. The palate is lush with a chalky edge and firm structure.

**Food pairing:** Beautiful on its own or paired with grilled beef, Italian cuisine or matured cheese such as Cheddar and Edam.

### WINEMAKING

The 5 grape varieties used to make up this blend ripen at different times and were harvested at 23,5° to 25° Balling. Each varietal was vinified separately and fermented on the skins for 7 – 12 days at 25° to 27°C in closed stainless-steel fermenters. The fermenting mash was pumped over several times a day. After malolactic fermentation the component wines were aged for 14-18 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 7 and 27 years old and yielded an average of 7 tonnes per hectare