



ALTO

STELLENBOSCH



ALTO SHIRAZ 2018

CHEMICAL ANALYSIS:

Alcohol: 14.4% by vol

Residual sugar: 2,7 g/l

Total acidity: 5.9 g/l

pH: 3.5

Extract: 32 g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

Shiraz

WINEMAKER'S COMMENTS

Colour: Bright, rich red.

Bouquet: Perfumed floral notes, backed up by violets with complex spice undertones and hints of fynbos.

Taste: Medium-bodied with ripe plums, black currant and a luxurious tannin structure. A beautifully balanced wine with a lingering, memorable finish.

Food pairing: Excellent enjoyed with Mediterranean style dishes, spicy lamb, beef or pork roasts. A great accompaniment to smoked meat as well as a traditional South African Barbeque.

WINEMAKING

The grapes were harvested by hand at 24.5° to 26° Balling in mid-March. After destalking and crushing, the juice was fermented for 10 days on the skins in stainless steel tanks at 25° to 27°C. A small portion of about 10% of the grapes are whole bunch fermented. We use a pump-over system. After malolactic fermentation, the wine was aged in wood for 18 months, using a combination of first, second and third fill French oak barrels.

VINEYARD

The grapes for this wine came from vineyards planted in deep, decomposed granite and clay soils on a north-westerly slope, situated some 100m to 150m above sea level. The vines are grown under optimum conditions and are trellised on a seven-wire trellising system. They yielded 8 to 12 tons per hectare.