



ALTO
STELLENBOSCH

ALTO SHIRAZ 2019



CHEMICAL ANALYSIS:

Alcohol: 14 % by vol

Residual sugar: 2.8 g/l

Total acidity: 5.8 g/l

pH: 3.65

Extract: 29.9 g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

Shiraz

WINEMAKER'S COMMENTS

Colour: Bright, vibrant red

Bouquet: Juicy plum and blackcurrant, smoked charcuterie savouriness and hints of white pepper.

Taste: Amazing combination of fruit freshness and classic depth and complexity of flavour. Supple, muscular tannins with white pepper and fynbos in the finish. An exceptionally elegant and balanced wine.

Food pairing: A beautiful wine to enjoy on its own but is excellent with red meat dishes that include spicy lamb or grilled sirloin. It also pairs well with Venison dishes like Springbok carpaccio.

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

2019 was a remarkably cool harvest season, a hot spell early in the year resulted in energetic ripening producing balanced and elegant wines. The grapes for this wine came from vineyards planted in deep, decomposed granite and clay soils on a north westerly slope, situated some 100 m to 150 m 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.