



ALTO

STELLENBOSCH

ALTO SHIRAZ 2020



CHEMICAL ANALYSIS:

Alcohol: 14% by vol

Residual sugar: 3.6 g/l

Total acidity: 5.9 g/l

pH: 3.50

Extract: 36.4 g/l

WINEMAKER:

Bertho van der Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETAL:

Shiraz

WINEMAKER'S COMMENTS

Colour: Rich, dark red

Bouquet: Juicy red plum, black currant and fresh raspberry with aromatics of wild fynbos, spice and earth. Hints of white pepper and oak spice.

Taste: Bright cherries, plum and red berries with supple tannins. Savoury spice and a dusting of herbs restrain the finish. The perfect balance between power and finesse.

Food pairing: Excellent with red meat dishes like spicy lamb or grilled sirloin or rump steak. It also pairs well with Venison dishes like Springbok carpaccio.

WINEMAKING

The grapes were harvested by hand at 23.5 to 25 Balling in mid March. After de-stalking and crushing, the juice was fermented for 10 days on the skins in stainless steel tanks at 25 to 27 C. 10% of the blend was whole bunch fermented separately and blended back to the final wine. 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

2020 was a normal harvest season, we had a below average rainfall and good, dry ripening conditions with supplementary irrigation for our grapes to reach optimal ripeness. The grapes for this wine came from vineyards planted in decomposed Table Mountain Sandstone with a clay underlayer on a north westerly slope, situated some 100 m to 150 m above sea level. The vines are trellised on a seven-wire trellising system. They yielded 8 tons per hectare.