



ALTO
STELLENBOSCH

ALTO SHIRAZ 2023

CHEMICAL ANALYSIS:

Alcohol: 14.5% by vol

Residual sugar: 3.3 g/l

Total acidity: 5.9 g/l

pH: 3.66

Extract: 36.5 g/l

WINEMAKER:

Bertho van der Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETAL:

100% Shiraz

WINEMAKER'S COMMENTS

Colour: Rich, bright red.

Bouquet: Dried rose petals, white pepper and cigar box with raspberry and savoury oak.

Taste: Raspberries follow through with red plums, cherries and a touch of graphite. Balanced with a firm tannin structure with a gentle spicy finish. Bold and classic.

Food pairing: Excellent with red meat dishes like braised lamb shank or Venison loin. Enjoy with a grilled pork chop, mushroom risotto or a hearty charcuterie board.

WINEMAKING

The grapes were hand-harvested at 25 Balling in early March. Following destalking and crushing, fermentation took place in stainless-steel tanks at controlled temperatures of 25–27°C, with a total maceration period of 10 days on the skins.

10% of the blend was whole bunch fermented separately and blended back to the final wine. Pump-overs were conducted regularly to ensure optimal extraction.

After malolactic fermentation, the wine was matured for 14–16 months, using a combination of first, second and third fill French oak barrels.

VINEYARD

The cool conditions of the 2023 vintage provided the ideal environment for slow, gentle ripening, producing a wine with refined tannins, vibrant fruit purity, and exceptional balance.

The grapes for this wine came from vineyards planted in decomposed Table Mountain sandstone with clay under-layer on a north westerly slope, situated some 200m above sea level. The vines are trellised on a seven-wire trellising system and produced an average of 8 tonnes per hectare.

