



ALTO

STELLENBOSCH



ALTO CABERNET SAUVIGNON 2018

CHEMICAL ANALYSIS:

Alcohol: 14,7 % by vol

Residual sugar: 3.2 g/l

Total acidity: 6.2 g/l

pH: 3,67

Extract: 35g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

Cabernet Sauvignon

WINEMAKER'S COMMENTS

Colour: Bright red with a rich, deep hue.

Bouquet: Black current, cherry and plums with hints of graphite. A good combination of dark and red fruit flavours.

Taste: Complexity and great structure. The tannins are dense, yet relaxed with a good, dry grip and a long, lingering finish.

Food pairing: Excellent enjoyed on its own or served with red meat dishes like ostrich, beef fillet or lamb. It is also a great accompaniment to game fish like yellowtail or tuna.

WINEMAKING

The grapes were harvested by hand at the end of March at 24° to 26° Balling. After destalking and crushing, the mash was fermented in stainless steel tanks at 25° to 27°C, using selected yeast cultures. The juice was separated from the skins after 14 days. After malolactic fermentation, the wine was racked into first-, second- and third-fill French oak barrels and matured for 18 months.

VINEYARD

This wine is made from grapes of north-facing vines, between 12 and 17 years old, that grow in decomposed granite and clay subsoils situated at altitudes of 135m to 500m above sea level. The vines on the higher slopes are fanned by the cooling maritime breezes from nearby False Bay. A seven-wire Perold trellising system is used, which yielded an average of 7.7 tons per hectare.