



## ALTO CABERNET SAUVIGNON 2020

### CHEMICAL ANALYSIS:

**Alcohol:** 14.5% by vol

**Residual sugar:** 4 g/l

**Total acidity:** 5.9 g/l

**pH:** 3.65

**Extract:** 38 g/l

### WINEMAKER:

Bertho van der Westhuizen

### APPELLATION:

Stellenbosch

### GRAPE VARIETAL:

Cabernet Sauvignon

### WINEMAKER'S COMMENTS

**Colour:** Polished crimson.

**Bouquet:** Pure cassis, dark plum and layered smoky minerality with crushed black rock, Helderberg fynbos and hints of cinnamon spice.

**Taste:** Silky smooth red and black cherries with a graphite edge. A firm tannin structure with complexity, poise and depth to age beautifully.

**Food pairing:** Excellent served with red meat dishes like ostrich, beef fillet or lamb chops. 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 24.5 - 25° 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 12-18 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 West-facing vines, between 6 and 12 years old, that grow in decomposed granite and clay subsoils situated at altitudes of 200m to 400m 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 8 tons per hectare.