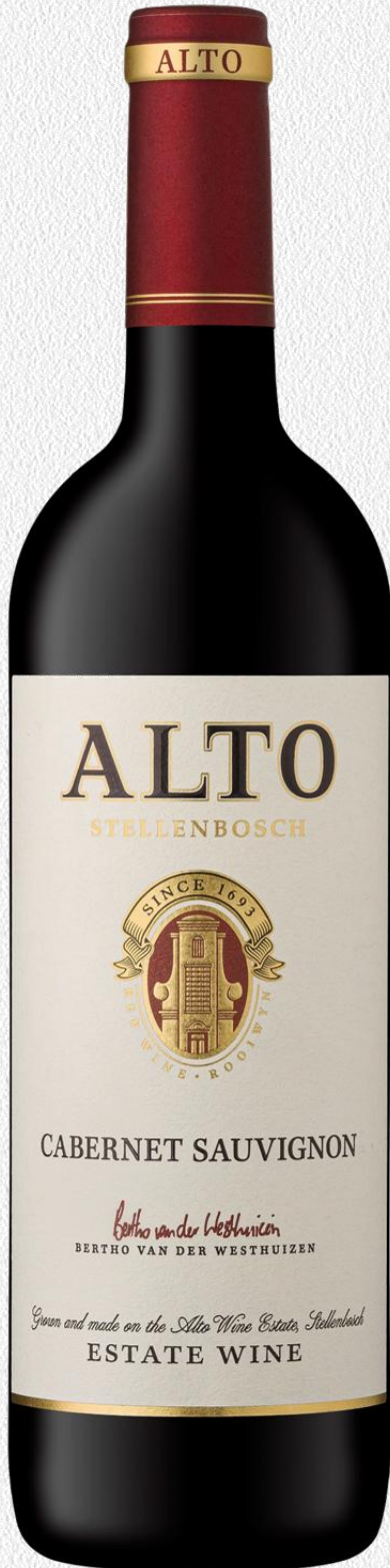




**ALTO**  
STELLENBOSCH



## ALTO CABERNET SAUVIGNON 2021

### CHEMICAL ANALYSIS:

**Alcohol:** 14.5% by vol

**Residual sugar:** 2.6 g/l

**Total acidity:** 5.8 g/l

**pH:** 3.73

**Extract:** 33.3g/l

### WINEMAKER:

Bertho van der Westhuizen

### APPELLATION:

Stellenbosch

### GRAPE VARIETAL:

100% Cabernet Sauvignon

### WINEMAKER'S COMMENTS

**Colour:** Rich plum.

**Bouquet:** Pure cassis, violets, pencil shavings and purple plums with a touch of fynbos.

**Taste:** Fruit drenched layers of black cherry and plum with hints of cedar and tobacco notes. Polished tannins with a complex, expressive finish.

**Food pairing:** Excellent served with red meat dishes like beef wellington, braised short ribs or venison served with a red wine jus. A great accompaniment to mature cheeses and dark chocolate desserts.

### WINEMAKING

The grapes were hand-harvested at the end of March at 24.5 - 25° Balling. Following destalking and crushing, fermentation took place 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 completing malolactic fermentation the wine was racked into a combination of first-, second- and third-fill French oak barrels and matured for 18 months.

### VINEYARD

This wine is produced from grapes grown on North West-facing vines, between 7 and 14 years old, planted in decomposed granite and clay subsoils situated at altitudes of 300m to 500m above sea level. The vines on the higher slopes benefit from the cooling maritime breezes from nearby False Bay. A seven-wire Perold trellising system is used, with an average yield of 7 tonnes per hectare.