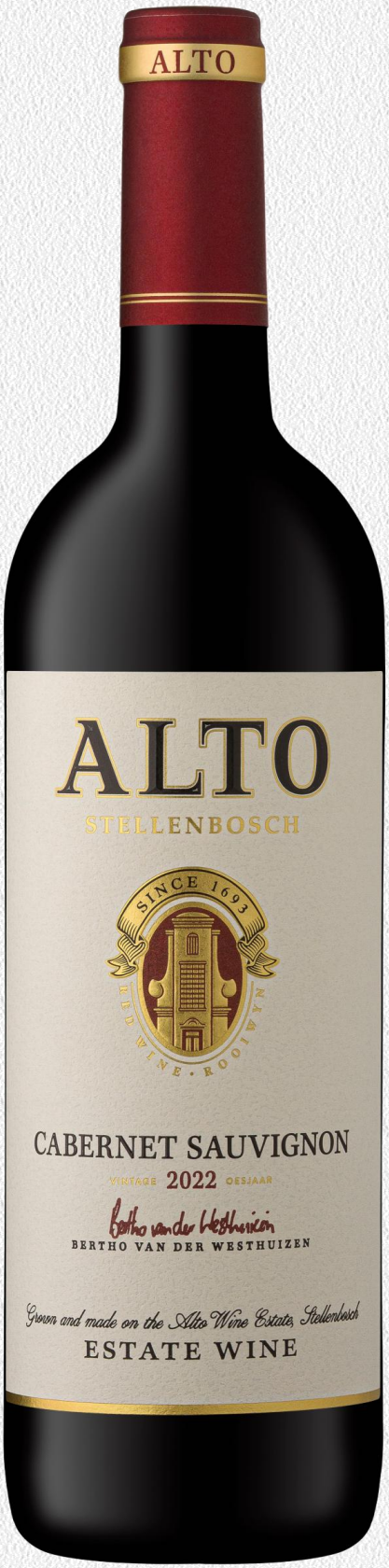
ALTO
STELLENBOSCH



ALTO CABERNET SAUVIGNON 2022

CHEMICAL ANALYSIS:

Alcohol: 14.5% by vol

Residual sugar: 2.8 g/l

Total acidity: 6.0 g/l

pH: 3.59

Extract: 36 g/l

WINEMAKER:

Bertho van der Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETAL:

100% Cabernet Sauvignon

WINEMAKER'S COMMENTS

Colour: Rich purple, crimson at the rim.

Bouquet: Vibrant blueberries, summer plums and juicy cherries with notes of cedar and espresso.

Taste: Fruit concentration unfold into muscular tannins with mouth-filling minerality. Sophisticated, generous and promises an evolving complexity.

Food pairing: Excellent served with red meat dishes like grilled ribeye, Venison loin or chargrilled beef fillet. A great accompaniment to a slow cooked beef potjie as well as vegetarian dished like grilled aubergine or charred cauliflower.

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.