



ALTO
STELLENBOSCH

ALTO CAPE VINTAGE 2024

CHEMICAL ANALYSIS:

Alcohol: 18 % by vol

Residual sugar: 101.6 g/l

Total acidity: 5.3 g/l

pH: 3.40

WINEMAKER:

Bertho van der Westhuizen

APPELLATION:

Stellenbosch

VARIETIES:

100% Shiraz

WINEMAKER'S COMMENTS

Colour: Deep magenta.

Bouquet: Uplifting aromatics of blood orange, hibiscus tea and warm baking spice.

Taste: The palate shows savoury notes, white pepper and rich plum with a seamless weave of spice that carry through to umami undertones. The tannins are silky with a finely balance interplay of sweetness and acidity that lead to a long, citrus spiced finish.

Food pairing: Perfect with a dessert cheese platter including aged cheddar, blue cheese and Manchego. It will also pair well with slow-roasted duck with an orange glaze, chicken liver parfait with spiced fruit chutney or a rich dark chocolate fondant.

VINEYARD

The vineyards for this wine are North facing, about 250m above sea level planted in deep decomposed granite soils. The grapes were harvested in late March 2024 at 28° Balling, they were very healthy and perfectly ripe.

WINEMAKING

The grapes were destemmed, inoculated and fermented at 25°C until reaching 16° Balling. The grapes were then pressed and fortified with a combination of matured grape spirit and brandy spirit at 10° Balling. It was then transferred to 300 L old French oak barrels, where it matured for 14 months. Following a light filtration, the wine was bottled in 500 mL bottles.

