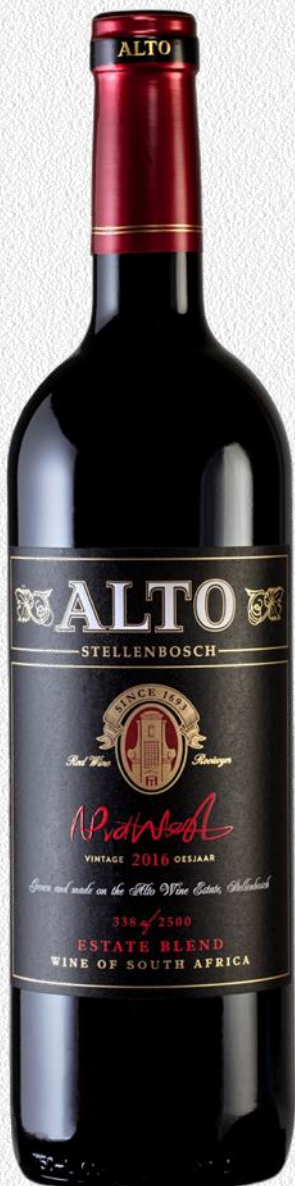




ALTO

STELLENBOSCH

ALTO ESTATE BLEND 2016



CHEMICAL ANALYSIS:

Alcohol: 14.65% by vol

Residual sugar: 3.3 g/l

Total acidity: 6.1 g/l

pH: 3,60

Extract: 37 g/l

WINEMAKER:

Bertho v. d. Westhuizen

APPELLATION:

Stellenbosch

GRAPE VARIETALS:

60% Cabernet Sauvignon, 20% Cabernet Franc,
15% Merlot, 5% Petit Verdot

WINEMAKER'S COMMENTS

Colour: Dark, rich and pure.

Bouquet: Perfumed dark fruit backed up by cigar box and integrated wood spices. Classis pencil shavings and cassis.

Taste: Cassis and savoury spice. Vibrant with energy. Elegant but powerful and full bodied. A stylish, princely wine with lovely depth.

Food pairing: This wine perfectly complements red meat, poultry and casseroles and is excellent served with charcuterie and mature cheeses.

WINEMAKING

The 4 grape varieties used to make up this blend ripen at different times and were harvested at 24° to 26° Balling. Each varietal was vinified separately and fermented on the skins for over seven days at 25° to 27°C in closed stainless-steel tanks. The fermenting mash was pumped over several times a day.

After malolactic fermentation the component wines were aged for 18 months in new barriques of French oak, before

VINEYARD

This wine is made from grapes of north-facing vines, between 10 and 24 years old, that grow in decomposed granite soils and clay subsoil 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 8 tons per hectare.